

THE VALLEY FARMER.

A Monthly Journal of Agriculture, Horticulture, Education, and Domestic Economy
Adapted to the wants of the people of the Mississippi Valley.

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THE VALLEY FARMER.

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☞ OUR APRIL NUMBER is all gone, and we are reprinting it. New subscribers, who have not received this with the other back numbers, may expect it along as soon as it is printed.

THE PACIFIC RAILROAD.

The 75th anniversary of the Declaration of American Independence will commence a new era in the history of Missouri. On that day, amidst the roaring of cannon, and the shouts of the thousands assembled to witness the ceremony, the Governor of the State will break the ground for the commencement of the Railroad from the Eastern to the Western borders of our State, to be continued at no distant day, to the shores of the Pacific, thus encircling in its iron arms, one half a continent.

We congratulate the farmers of this State upon the commencement of this enterprise, and upon the probability that the road across the entire breadth of the State will be completed as expeditiously as the most sanguine could desire. The first section, extending forty miles from St. Louis is now being put under contract and will be completed by July 4th, 1842. As soon as this portion is completed and put in use, the most skeptical will be convinced of its utility and benefit, and no means will be wanting to push it on to its entire completion.

The opening of railroads through a country abounding in agricultural and mineral wealth is a great advantage to its inhabitants. Many articles by it find a way to market which could have been transported thither by no other means, and but for it would have remained useless at home. As a consequence, real estate, produce, labor, all rise in value, and in many instances locations which before were wild and worthless become the sites of flourishing towns or extensive manufactories. Lumber which before was permitted to rot in the forests, is now found a profitable article; minerals which could not before be sold for enough to pay for transportation to the distant market, now find a ready sale at a good price in their very beds; and the farmer who before was so far from the city that it was an epoch in his life if he ever visited it, now finds himself within a few hours ride of it; so that he can convey his produce to market, sell it, and return home in the time that it formerly took him to visit his county seat.

For the Valley Farmer.

PIKE COUNTY, Mo., June 21st, 1851.

MR. EDITOR:—During several days in the past six weeks, I have been rambling about in this county, in the vicinities of Bowling Green, Ashley, Louisiana, Clarksville, &c., and all the while have been much pleased, not to say delighted. Through all the region I have passed over, I have seen large bodies of excellent lands some of them under good culture, many rather badly managed with reference to either present or future profit, and more still of timber and prairie not yet brought under cultivation. Generally the farmers are industrious, intelligent and frank. I assure you they are social and hospitable to a fault. After so cordial a reception as I have everywhere met, it somewhat militates against the rules of modesty to venture upon suggesting that they can, and should improve upon their present system of farming. And yet, I think I may make the attempt without fear of being considered offensive.

To begin then, they farm too much land (generally) for the hands they employ. In consequence, they have a great deal of unnecessary hard labor, and often farm badly. For instance, I have heard it asserted that "one hand can tend twenty or twenty-five acres of corn, and tend it in season and well." Some say even thirty. I am persuaded this cannot be done. If the attempt is made, (which is often done) the result is that their corn is either not sufficiently cultivated, or it is worked when the land is too wet, or the season becomes too far advanced before the last dressing is performed. The labor being diffused and ill-timed, the result is, a small crop compared to the labor and land employed. One gentleman said he had made the experiment, and was satisfied that "a hand can raise more corn from fifteen acres than he can from twenty." And he was right. Under ordinary circumstances, there is little land in the vicinities named that will not produce sixty to one hundred bushels of corn per acre, or more. But, says some, "We can't afford to put so much labor upon our land as is required to make so heavy crops." But they do afford it. Forty bushels of corn per acre, it is said, is the average crop in Pike county. Twenty-five acres therefore, produce a thousand bushels. Now, ten acres of the fine, deep, rich soil I have seen in this county, can be made to produce that quantity, and with less labor than is appropriated to cultivating twenty-five badly. I am sure of it. It has been done in Pike. A thousand bushels from fifteen acres, as an average crop, can be

raised with a certainty approximating to that of mathematical. It is, therefore, a saving both of land and labor to farm well. The same remarks apply, to some extent, to the culture of tobacco, hemp and wheat,—particularly the latter.

Then, they depend too much upon hard knocks, and too little upon improved implements in their farming operations. With a drill, one man with one horse can plant as much corn per day, as five men with two horses in the ordinary way. And wherever the experiment has been tried, it has been ascertained that less labor is necessary in the after-culture, and more corn is grown. This is equally true of drills for putting in crops of wheat and hemp.

They have some machines for threshing wheat and shelling corn, but not enough; and they are not always of the kind best adapted to the purposes intended. You will, doubtless, be surprised to learn that thousands of bushels of corn are annually shelled out for market, in this county, by hand, with a cob! A reliable person assured me such was the fact. I really conversed with an intelligent gentleman, and a pretty good farmer, who had never seen, nor heard of, a revolving horse-rake! Of course, such persons do not read agricultural works, [the VALLEY FARMER, for instance,] and pay hundreds of dollars in hard knocks to procure what a hundred cents, devoted to procure reading matter relating to agriculture, would just as certainly secure them. In other words, they work too much, because they think too little.

There are exceptions, however, to what may be regarded as the rule. A few read, reflect, experiment, and profit by reading, reflecting and experimenting, with reference to improving their systems of agriculture. It is no disparagement to any others in his vicinity, to say that Mr. WILLIAM WATTS, of Bowling Green, is an example worthy of imitation in this respect. And there are doubtless others, equally enterprising and equally valuable members of their respective communities.

Fearing I may be esteemed to prolix and uninteresting, I desist for the present. Should you think it worth the while, I may contribute something for a future number of your valuable monthly journal. RAMBLER.

KEEPING BEEF FRESH.—In preserving beef, the ribs will keep longest, or five or six days, in summer; the middle of the loin next; the rump next; the round next; and the shortest of all, the brisket, which will not keep more than three days in hot weather.

For the Valley Farmer.

COTTON.

MR. EDITOR,—Many of your readers have never seen this great staple of the South growing, and perhaps an account of the mode of culture, gathering and preparing for market, may not be altogether uninteresting to them.

Early in the spring the ground is laid off in rows, from four to five feet apart, and then "bedded up," as high as possible with the turning plow.

The planting season commences about the last of March or first of April, and is usually over by the 15th. It is often difficult to get what is called a "good stand," and for this reason the seeds are sowed very thick. The bed is opened by a small scooter plow, and a boy follows with a bag of the seeds and scatters them thickly along the open furrows. He is followed by another, with a wooden harrow, who covers them up. This is very light work, and is usually done in a great hurry. Very often the horses are kept in a trot, and to see the negroes as they trot along after the horses, singing and laughing, and endeavoring to pass each other, as in a race, it has more of the appearance of a frolic than work.

The little plant soon makes its appearance above the ground, resembling, very much, young buckwheat, except that it is in rows instead of being scattered over the entire surface. As it is desirous to have only one stalk every fifteen or twenty inches, as soon as the plant is sufficiently up, the process of "chopping out" commences. This is done by first running the bar of a light turning plow as close to the cotton as you can on each side, turning the dirt to the middle of the row. This leaves a narrow ridge, six by ten inches wide around the cotton, and the "hoe hands" follow, cutting up all the cotton except a small bunch every fifteen or twenty inches; these bunches each contain some five or ten of the young plants. It is dangerous at this early season to cut it thinner than this, as by the cold and insects one half of these may be destroyed and perhaps leave you without a stand. After the crop has been gone over in this way, which is not very troublesome, they commence a second working, which is called "bringing it to a stand." This is the most troublesome and nicest period of the cultivation of cotton. The plant is yet very tender, and not more than three or four inches high, and often thickly surrounded by a species of grass known as "crab grass," and it is necessary now to thin your cotton to one stalk in a place and clear it of this grass. It is difficult for

one who knows nothing of this process to imagine the trouble it gives. The little plants are all in a bunch with but a slender root, and if you are not very careful in pulling up those you wish to get clear of, you will pull all—particularly when it is mixed with crab grass—and if you attempt to avoid stooping, by cutting them with your hoe, you may touch the plant, and the slightest touch will skin it and then in a few days it will die of "sore shin." But, notwithstanding all these difficulties, the negro becomes so expert in the use of his hoe that he seldom stoops to use his fingers, but cuts away, passing within a hair's breadth of the plant, but leaving it untouched. In "bringing to a stand," the plows, as in "chopping out," are generally put ahead of the hoes; but now the wing is turned to the cotton and the dirt thrown back to it and the entire middle nicely plowed out, so that after this working, the grass being all killed out and the little plants not more than four or five inches high and only one every 15 or 20 inches, your field presents a most beautiful state of nudity. After this working there is nothing peculiar in the cultivation of cotton—you only have to keep it clear of grass and keep the ground well stirred. The cotton plant is one that may be emphatically called a sin plant, and for its proper maturation requires a warm climate. It is not until June, when the scorching rays of the sun begin to pour down upon it, that the formerly tender plant begins to grow rapidly. By the last of June it is twelve or fifteen inches high, and branched out until the spaces between the stalks are almost filled. Now your field presents a most beautiful and lively appearance.

About the middle of May "squares" begin to form on the cotton; in about a month these open into large white blossoms, which in the course of one or two days become generally pink and then red, and they fall off, leaving the little bowl, which, in another month grows to the size, and very much the shape of a hen's egg. These squares, blooms and bowls, continue to form and mature through the entire summer and fall, until the cotton is killed by frost, so that they keep up a continued succession and at any time, you may see upon the same stalk the forming square, the open bloom and the matured bowl. When, in August and September, the plant has reached the height of four to six feet and spread out until the entire ground is covered and filled with thousands of these large white flowers, you can scarcely imagine a more beautiful scene than a level cotton field of three to four hundred acres. About

the middle of July, some of the earliest bowls are matured and begin to open. In this process the bowl splits longitudinally in four or five places, and the hull spreads open like the petals of a flower and leaves the lint, or cotton proper, exposed and hanging from its bottom in four or five locks, corresponding with the number of longitudinal splits in the bowl. This opening goes on slowly at first, and it is not until the first and sometimes as late as the middle of August, that there is sufficient open to commence "picking," or gathering the cotton. This is done by pulling from the open bowls the exposed lint and depositing it in baskets, and at noon and night it is carried to the gin house and weighed. After the cotton is well opened, a good hand will pick from 150 to 200 pounds per day. It is generally calculated that 100 bowls will yield one pound of cotton, and in order to pick 200 pounds you must of course, gather in the day 20,000 bowls. You can well imagine that this will keep a hand very busy, and to do this his movements must be quick, and not a moment lost—but still there are a few hands who will pick from 300 to 350 pounds per day, but these are exceptions to the general rule.

After the process of picking is commenced it is continued uninterruptedly, when the weather permits, until the entire crop is gathered, which is generally about Christmas, but when the crop is a large one, not until the middle of February—when it is necessary to commence preparing for another crop.

About the middle of November we usually have frost enough to kill the cotton. The leaves fall off and the blackened stalks filled with the open bowls, present the appearance of a field of snow. Picking is now more difficult—some of the dried leaves remain upon the stalks and easily crumble into trash and mix with the cotton, and there is also, a small leaf around the outside of the bowl which it is difficult to avoid picking off in gathering the lint, and hence the cotton gathered at this season is usually "trashy," and does not command so good a price as that picked earlier.

So soon as a sufficient quantity is gathered, the process of ginning commences, by which the seeds are separated from the lint. This is done by machinery. Fifteen hundred pounds of good seed cotton will yield from four to five hundred pounds of ginned cotton, or lint, without any seeds in it. This lint is placed in a large square box and compressed by a screw with horse power into bales, weighing from 450 to 500 pounds each, which are covered with bagging and roped

so as to keep it compact. It is now ready for market, and in this condition it is shipped to some one of the cotton ports for sale—where it is again compressed by steam power before it is shipped to Europe.

A SOUTHERNER.

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For the Valley Farmer.

FALLOWING AND SUBSOILING.

Mr. Editor,—From what has been already said, the necessity of supplying plants with both organic and inorganic materials is evident. The question then arises, what way may this be done to the best advantage? This brings us to the application of the principles laid down to practical purposes.

Every fertile soil is composed of a quantity of organic matter mixed with a due proportion of mineral substances. Of the organic materials, nitrogen is the most liable to become exhausted, from the fact that it is found principally in the seeds and fruit of plants, and these are the parts generally collected and removed from the land. Hence, the great utility of Guano as an organic manure, which contains a very large per cent. of nitrogen, and hence it is that organic manures are generally valuable in proportion as they contain nitrogen. But even this is not so liable to become exhausted as the mineral substances, as it is readily supplied by the air and the ammonia of decomposing organic matters. But the mineral substances are not thus afloat in the air, and when exhausted can only be supplied by direct application or by procuring them from the subsoil, where they often exist in a combined state, and hence they are not exposed to the soluble action of water, which must be the case before they can be taken up by the roots. This is accomplished by *Fallowing*. Time, with its powerful decomposing agents, heat, cold, moisture and oxygen, will break down the hardest rocks so that their minerals are exposed to the action of water and thus taken up by plants. The carbonic acid washed down from the atmosphere by rains also aids in the solution of the phosphates of lime, carbonate of magnesia, and the silicates of potash, lime and soda. By these means a large quantity of the organic constituents of plants are rendered ready for appropriation by your next crop.

The same object is obtained by *Sub-soiling*. Every farmer is willing to admit, that when his land is in a well pulverised state, his crops grow better than when it is compact and close; but few have given themselves the trouble to inquire the

reason of this. The roots of plants in a soil thus prepared, meeting with but little obstruction strike deep into the earth and thus come in contact with the mineral substances of the subsoil, and in this way the plant is furnished with its inorganic portions, where otherwise it might have been deprived of them.

But this is not the only advantage of subsoiling. It prevents the accumulation of water near the surface and thus answers the purpose of draining, the advantages of which have been already considered when speaking of germination. In addition to this it imparts the property, or rather develops the latent property, in your land, of absorbing the gases that come in contact with its surface. The nature of gaseous substances is such that they mix intimately with each other, no matter how different their specific gravities, and also find their way into the interstices of solid bodies; these, however, admitting them in proportion to their porosity. It is evident, then, that when the earth is well pulverised it will abstract a larger portion of the gases that come in contact with its surface, than if it were in a nearly solid state.

The application of this to the principles already laid down is easy. The atmosphere containing carbonic acid and ammonia (the food of plants) continually sweeps over and bathes the earth in its invisible waves. These meeting with a soil deeply pulverised by subsoiling, penetrate its innumerable interstices in large quantities, where they are taken up by the roots of plants and appropriated to their organization.

Thus, Mr. Editor, I have, in as brief a manner as possible, called the attention of your readers to a few of the physiological and chemical phenomena concerned in the germination and growth of plants—pointed out the advantages of draining—the necessity of a systematic application of manures—particularly mineral substances—and some of the advantages of Fallowing and Subsoiling. A field of such extent, treated in so narrow a compass, must necessarily be imperfect; but if I have succeeded in applying a mental stimulus, that has brought into action one dormant thought, which will arouse a spirit of inquiry upon these subjects, my object is attained, and I have not written in vain.

R. DICKINS WEBB, M. D.

161 North Fourth st.,
St. Louis, Mo. }

HOW TO FIND THE OWNER OF A HORSE.—Mr. Davis of this city was so unfortunate as to have a span of horses stray away from him a week or

two ago. He received no intelligence of their whereabouts until two or three days ago, when a farmer residing about 17 miles from Jackson county, appeared before him, bearing one of the shoes that the horses wore away. The finder of the horses had removed the shoe, brought it to town, and exhibited it amongst the blacksmiths, until he came to the one who had set it, and by this means he found the owner. Not a bad idea. —*Dubuque Tribune.*

IMPORTATION OF SHEEP.

WM. R. SANFORD, Esq., of Orwell, Vermont, has lately returned from Europe, whither he had been for the purpose of procuring sheep which he deemed suitable for improving the Merino flocks of the United States. After a critical examination of all the flocks of note in Spain, France, and many of those of Saxony and other German States, he made a selection of twenty-five in Silesia, and two selections from flocks in France. In making his examinations and selections in Germany, he was accompanied by Chas. L. Fleachmann, Esq., American consul at Stuttgart, whose intimate knowledge of the country, and acquaintance with the most distinguished sheep-breeders, was an important aid. We had the opportunity of seeing the lot purchased in Silesia, as Mr. S. passed here on his way to Vermont, and were pleased with them. They are mostly of only one year old, and were from the effects of their long confinement not in the best condition to show; but they have generally good forms, are uniform in appearance, and remarkably well covered with wool on all parts of the body. The staple is finer than that of most Merinos in the country, and at the same time the weight of fleece in proportion to the carcass appears large, especially ewes. The wool is oily but not gummy, and Mr. S. states that the average of the 600 head belonging to the flock from which these were selected, has been four pounds per fleece, clean washed. They are represented in the certificate received by Mr. S. of the breeder, as being purely descended from the Infatado Nigretti flock of Spain, a selection from which was taken to Silesia in the year 1811. The sheep purchased in France, are expected to arrive shortly. We understand that Messrs. E. Hammond, of Middlebury, R. T. Hall, and Wm. Remlee, of Cornwall, Vt., are associated with Mr. Sanford in these importations —*Albany Cultivator.*

THE WEATHER—HARVEST —During the week past we have had continued cloudy weather, with an average of a thunder-shower about twice every twenty-four hours. As our wheat harvest is at hand and the grain fully ripe for the sickle, much fear and apprehension is entertained by our farmers about getting their crops housed. Hands, too, are more than ordinarily scarce, owing, we suppose in part to the California drainage, and in part to the progress of various public improvements. We hope we shall have the privilege of yet seeing the fine fields of wheat with which our county abound, all reaped clean and the grain safely gathered. —*Bellerille (Ill.) Rep.*, June 11th.

THE ENGLISH IDEA OF BUTTER.

Mr. Stephens, in his book of the Farm thus dwells upon the philosophy and its application to butter and butter making:

Butter assumes a texture according as it has been treated. When burst in the churning it is not only soft but frothy, and on being cut with a knife, sticks to it, and seems as if it could be compressed into much smaller bulk. When churned too rapidly, particularly in warm weather, the butter may not be agitated to the state of bursting, but it will continue soft and never become firm, though worked up with ever so much care, and in the coolest manner,—and when a lump is drawn asunder in two pieces, they each present a jagged surface, and also sticks to the knife that cuts it. Butter in either of these states of softness, will not keep long, whether salted or fresh. When over churned—that is, when the churning has been continued after the butter has been formed, the butter becomes soft, not unlike the state when it is too rapidly churned. When properly churned, both in regard to time and temperature, butter becomes firm with very little working, and is tenacious,—but its most desirable state is that of wax, when it is easily moulded into any shape, and may be drawn out to a considerable length before breaking. It is only in this state that butter possesses that rich nutty flavor and smell, which impart so high a degree of pleasure in eating it, and which enhance its value manifold. It is not necessary to taste butter on judging of it; the smooth unctionous feel, on rubbing a little between the finger and thumb, expresses at once its richness of quality; the nutty smell indicates a similar taste,—and the bright, glistening, cream-colored surface, shows its high state of cleanliness.

What I have stated in reference to the making of butter, applies particularly to that obtained from cream alone, and from cream in the usual state for butter—namely, after it has become sour by keeping,—but butter can be obtained from sweet cream, though churning renders its butter-milk as sour as that from sour cream. To have butter in perfection from sweet cream, it should be churned every day, and as a daily supply of cream must be small, a small churn must be used, to have butter fresh made every day. The table churn becomes use-

ful for this purpose. I see it alleged, in advertisements of table churns, that butter may be made in them from cream in ten or twelve minutes. I have made several experiments with such a table churn, in churning cream at different temperatures, and with different velocities, but never obtained good butter in less than thirty minutes, and when formed so quickly as in fifteen minutes the butter was soft and frothy. I have heard it alleged that butter of the finest quality cannot be obtained from sweet cream, but I know from experience that butter of the richest quality, flavor and appearance can be made from sweet cream. Were not such butter super-excellent, would no-blemen have it on their tables every morning? I consider butter out of the churn and before it is washed, most delicious. It is true that sweet cream requires longer churning than sour,—still butter is obtained from it in from thirty to forty minutes. For my own use, I would never desire better butter, all the year round, than that churned every morning in a small churn from sweet cream. Such butter, on cool new baked oat-cake, overlaid with flower virgin honey, accompanied with a cup of hot strong coffee, mollified with crystalized sugar and cream, such as the butter has been made from, is a breakfast worth partaking of, but seldom to be obtained.

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DROVES OF FAT CATTLE.—Wm. J. Brown, the able editor of the Indiana State Sentinel, says:

"Few of our readers are perhaps aware of the large droves of fat cattle that pass annually through our state, from the States of Missouri, Iowa, and Illinois, to the eastern cities. We are unable ourselves to give the number, but it must be greater than is generally supposed, judging from reliable information, that the aggregate number on a single route known as the drover's route, crossing the Wabash at Covington, Lafayette, and other upper Wabash towns, and passing to and up White river, through Anderson, Muncie, and Winchester, is annually from 70,000 to 80,000 head. Cattle in former years were merely raised and grazed on the extensive prairies of the west and driven to the state of Ohio to be fed, but of late years they have been mostly grain fed west, and drove slowly east to market.

The cost and shrinkage of these cattle, we learn in driving them to the Atlantic market from this state, is over \$20 perhead; the beef loses much of its juicy sweetness in the process of driving. The cattle are near three months on the road, and arrive in large droves at the cities, temporarily glutting the market. All this must soon be remedied. When the continuous line of rail-road from Philadelphia through the states of Ohio and Indiana, now rapidly being constructed, shall be completed, these cattle can be carried on the cars from Anderson, the point where the drover's route strikes the line of the Bellefontaine railroad, at a heavy saving to the drovers as to the actual expense and shrinkage, leaving the beef fresh and sweet. There will be another advantage in this change of process. In getting these cattle to market, the drovers can have them kept at the western end of the railroad much cheaper until the demand for beef at the cities is right, and then by telegraph give notice and have them sent forward on the cars in such numbers as may be required, in a few days. This change in the process of carrying our western fat cattle, would doubtless be beneficent to all concerned.

CURING HAY.

The following, from the pen of William Little, we copy from the fifth annual report of the Ohio State Board of Agriculture:

Much difference of opinion and practice exists as to the proper time and manner of cutting and curing hay. A writer, in a late number of the Ohio Cultivator, has called the attention of its readers to the fact that the greater portion of hay made in the state will not winter stock without a loss of flesh. If this be true, which I have some reason to believe, it is a fact disgraceful to our reputation as an agricultural community. It becomes, then, a matter of some consequence to know what is the right time and which is the best mode of preparing grass for winter food. It is obvious to the most careless mind that the object of the farmer ought to be to preserve the hay in the condition most resembling grass in its highest perfection. Now this time is certainly not before the blade and leaves are fairly formed and done growing, because then too much water is present, and the saccharine and solid matter are not fully

developed; consequently, in drying, it loses greatly in weight and in nutritive qualities. Neither is it (as most men suppose) when the seed is fully formed and partly ripe, the blade having assumed a yellow color, because then the juices of the grass have become converted into woody fibre and seed, and the blade is but little better than so much straw. The right time must be, then, when the grass is passing out of blossom, when the juices of the stock are still remaining there, when the leaves are still green, and the whole plant full of those nourishing qualities which make our cows almost believe in winter that grass has come again.

The practice of your wives in preparing their garden herbs for winter use will show you my meaning.

They do not wait until their sage has become dead and dry before they cut it. The careful housewife watches the moment when the herb is in the transition state. When the stalk and the leaves and the blossom, being fully formed, are just ready to change, then her sharp knife is put into requisition.—carefully it is spread out to dry,—carefully it is bagged when dry,—and when sausage time comes and the bag is opened, the pleasant flavor imparted to the savory meat gives evidence that she is a better farmer, in her department, than her consequential husband. It is perfectly easy to have sweet smelling, green looking hay come out of your mow in March. It wants a little care and a little sound judgment; but when stern winter's blasts howl round your dwellings, and your cattle crowd beneath your sheds and under your straw stacks, you will be amply repaid by their sleek looks and satisfied countenances for the little extra care which you have taken.

Where clover is sown alone, great care should be taken in harvesting. When the growth is rank, it often happens that it will fall down before it is fit to cut. When this happens, it ought to be cut at once and cured as best you can, or fed out to your stock; but, if it does not lodge, it ought to be permitted to stand until about one-half the blossoms have turned brown, then cut it; and if the day is very hot and the sun shines bright, do not shake it out, but let it remain in the swath, turning it once or twice in the course of the day, this preserves the

leaves, which would likely be lost by spreading out thinly in the sun. In the evening rake it up and cock it in small cocks. If the weather is fine the next day, the cocks may be overturned and shaken up lightly, so that the air will pass freely through them. In the evening it may be hauled to the barn, without any danger of spoiling. In cloudy or showery weather more time is necessary, and here your judgement must be your guide. Clover hay thus prepared will keep cattle in winter and cause cows to keep up their supply of milk.

Timothy grass is always later in the season than clover, and is generally about ready to cut when the latter is harvested; it ought to be cut when the pollen or blossom is falling, as at this time it is in its highest perfection as grass. The same general rule for its cure may be observed as before stated; and it scarcely ever requires so much time and care as clover, possibly more woody fibre and less water. I have frequently—especially towards the latter end of hay-making—cut and hauled it on the same day. The day and the circumstances, however, were always favorable when I have done this, and it will not do to adopt it as a general rule.

By pursuing this method of cutting both of these grasses, and indeed all other kinds, you secure a speedy growth for a second crop, which would not be so certain if left to become more mature, the roots of the plants being partially or totally exhausted by the process of ripening, and a general tendency to decay having taken place.

OLD HORSES.

Another great mistake is made by many persons in considering that old horses should be indulged with an extra allowance of rest compared to that which is permitted the young ones of their stud. The incentive to such practice is amiable, but it is at the same time a mistaken one. Old horses cannot bear entire rest; they may be favored as to the frequency of calling forth great exertion from them, but a couple of days of entire rest brings on all their old aches and pains arising from work, blows and falls. Exercise is life to them; it keeps the vital functions going, and the limbs, that regular and daily exercise keeps pliant, becomes stiff and rigid by continual absence of mo-

tion,—any exertion under such circumstances is attended with pain, and if an old horse is still in a state to work without pain to himself, the only way to enable him to do so is to keep him going. If a young horse should be stiff the day after hunting, in him all the vital functions are in such play that rest will restore his limbs to their wonted elasticity,—not so with the old one,—his flagging energies must be quickened by motion, or swelled legs general stiffness and consequent disinclination to motion, from the pain it creates is the certain consequence. In corroboration of what I state I will refer to machiners, in other words, stage-horses,—many a team of these composed of four highly bred old cripples, would gallop over their five or six miles of ground at the rate of 14 miles an hour, and return in the same stage in the evening without, figuratively speaking, turning a hair, or requiring a touch of the whip; and would do such work, better by far than young ones, and why they would do so arose from the following causes: being old cripples as they were, they could be got, in stable phrase, "of a pretty good family;" that is, so highly bred, that, had they been young, or at all sound, they could not have been purchased at coach price, and if, unbred, they could not have stood the pace. Such highly-bred horses, had years of hard keep in them; the work they had all their lives been at kept them clear in their wind, and a fast pace had from use become natural to them. If these same horses were put on a long stage, where they worked two days and rested one, the two horses rested would so far from being in the best state of the four to commence their stage, come out of the stables as stiff as if they had no joints to their limbs, nor till they had hobbled and cantered a few miles, could they settle to anything like a trot. Old hunters are, in a mitigated way, similarly affected by absence of exercise. We all know that aged horses will stand more work than very young ones,—but neither will stand great exertion and long rest alternately.—[The Hunting Field.

LOW HEADED FRUIT TREES.—By having low headed fruit trees the sun which is perhaps in our hot and dry summers, the cause of more disease and destruction in

fruit trees than all other diseases together, is kept from almost literally scalding the sap as it does in long naked trunks and limbs. The limbs and leaves of the tree should always effectually shade the trunk and keep it cool. The leaves only should have plenty of sun and light, they can profit by it. If trees were suffered to branch out low, say within one or two feet from the ground we should hear very much less of fire-blight, black spots, and the like. The ground is always looser, moister and cooler under a low branching tree than under a higher one. Grass and weeds do not grow a hundredth part so rank and readily, and mulching becomes unnecessary. The wind has not half the power to rack and twist and break the tree, and shake off the fruit; a matter of no inconsiderable consequence. The trees are much more easily rid of insects, the fruit is much less damaged by falling, and facilities for gathering is much greater; there is less danger in climbing, and less of breaking limbs. The trees require less pruning and scraping, and washing, and the roots are protected from the plow, which is too often made to tear and mutilate them.

ORCHARDING.—Directions for raising fruit trees from cuttings, or seeds either, and on budding or grafting, with about one half the American farmers is labor lost. However good the directions are, they will not be followed. It would have been one of the most interesting pieces of information obtainable by the census takers, to know what portion of the cultivators of the soil, cultivate fruit enough for their own use. I answer not one half, and half of that half grow only the kind known as "five to the pint." Talk to such folks about planting a nursery! Why, they would not nurse a plant if they had one, except nursing their wrath against some neighbor who objected to raising fruit only to feed those who are too careless and indolent to raise their own. Talk to such folks about pruning their young trees. Pshaw! the only pruning they ever give them is to let in a few hungry cattle in the winter, for all they can get off the apple trees will save fodder. Talk to them about pruning! Did their father know how to prune? Can you learn them anything about the business to which they were raised? These same people will contend

with you that a tree will grow as many bushel of little apples as it will big ones, and that a bushel of apples is a bushel of apples, any way you can fix it, and, therefore, what's the use trying to raise them great overgrown things? Be assured my worthy friend, we have got a great deal of pruning to do before we shall get this crab-apple breed of bipeds to plant or prune good trees, and plenty of them. [—Am. Ag.

BEAUTIFUL TREE.—The New York Evening Post says:

We have received a magnificent sample of the flowers of the *Paulownia imperialis*, from the garden of Parsons & Co. of Flushing. This is the most rapid in its growth of any tree with which we are acquainted, affording a rich shade in a few years, and its clusters of asure blossoms, opening in the latter part of May, make it highly ornamental. From a note accompanying the flowers, we make the following extract:

"You will notice the bampanula-like form of the flower, its great fragrance, and the fine blue of its corolla. Calyx is worthy of notice, for its thick leathery texture, remarkably adapted to preserve from extreme cold the delicate flower bud, which is always formed in the fall. Our large specimen tree is now full of these flowers, in clusters a foot long, and is well worthy the attention of any of your friends or readers, who may be fond of trees or flowers. From the rapidity of its growth which equals that of the *Ailanthus*, its broad leaves, its beautiful fragrant flowers, and its freedom from the attacks of insects, it bids fair to become a very desirable tree for the streets of towns and cities."

RECIPE FOR MAKING BEER.—To make the best beer in the world, take one pint of corn and boil it until it is a little soft, add to it one pint of molasses and one gallon of water; shake them well together and set it by the fire, and in twenty-four hours, the beer is excellent. When all the beer in the jug is used, just add more molasses and water. The same corn will answer for six months, and the beer will be fit for use in twelve hours, by keeping the jug which contains it warm. In the absence of molasses, sugar or honey will answer its place. In this way, the whole ingredients used in making a gallon of beer will not cost exceeding four cents, and it is better and more wholesome than cider.—Paulding (Miss.) Clarion.

Knowledge is power.

CHEESE MAKING.—Being a constant reader of your valuable paper, I have often seen communications from practical farmers on the subject of dairying, but principally on butter making. On this I shall not attempt to make any remarks, but as my wife has the name of making good cheese I thought I would give a few hints on that part of the subject. One of the greatest errors committed by our cheese making community, is this; they hurry the process too much. By this means quite a portion of the richness of the cheese is lost. Another error is this—they strain their milk in the evening and let it stand over night. There will a separation take place. Some are cautious enough to take off the top, (meaning the cream.)

Our method is as follows: As soon as the milk is brought in at evening, strain it into a brass kettle prepared for that purpose (as we think brass superior to wood to set milk in,) and as soon as the milk is strained the rennet part is put in. Let it stand till the curd comes,—then cut it and let it stand till morning, when it will be settled. The whey will then be clear as spring water. We then dip off the whey, disturbing the curd as little as possible; then take out the curd into a strainer, strain the milk into the same kettle and put your rennet in as before, not hurrying it by any means, for by so doing you will extract quite a portion of its richness; after it has thoroughly drained we cut it into thin slices and put it into a suitable vessel and pour on scalding water; let it stand until it gets cold,—then take it out spread it, and let it lie until about cold. After this chop it fine, salt it just right and it will be ready for the hoop and press. In all these operations, we repeat, it should not be hurried. In pressing cheese, you cannot press it to much. It is good economy not to make a cheese to weigh more than twenty or twenty-five pounds, as one of that size is more saleable than larger ones.—[Manchester (N. H.) Democrat.

ILL SUCCESS IN FARMING.

There is more truth than poetry in the following, which is extracted from the leader of the London Times, of January 18th. It comes at the conclusion of a long article on Protection, Free Trade, Agricultural Clubs, &c. We particularly mention where

it was found,—because there are some who believe in the far famed Leviathan, and think that nothing but what is good can be issued by the Times. To such as the advice here given may apply, we wish profit from the perusal.

"It is something that with all the ups and downs which farmers, in common with all other people, have had in these five years, and which they had had in every every previous year, they have had a fair average of success, and are still in a condition to continue their struggle with the thorns and thistles ever fated to infest the surface of the ground and the lot of mortal man. The secret of agricultural ill-success, and the secret of nearly all agricultural complaint, is to be found much nearer home than in equal laws and unrestricted competition. Under the same laws and on the same soil—under no appreciable difference of circumstances, one farm will exhibit a good and profitable cultivation, and the next the very reverse. Our agricultural correspondent has pointed this out with a carefulness of observation, which can hardly be questioned, and which Lord Beaumont corroborates, so far as regards that portion of Yorkshire with which he is best acquainted. If there are men who will undertake farms above their capital—who borrow capital for the purpose, and are obliged to repay it when they are most in want of it—who adopt a style of living in proportion to their farms, not their actual means—who forget they are engaged in a business which requires both application and skill, and who expect to make blunders with impunity, and be extravagant without loss—such men will experience the uniform fate of all who trade on similar principles, and just as two shop-keepers in the same business, and the same street, will one grow rich and the other find his way into the Gazette, so will it be with two farmers in the same parish or the same valley. Even if they all equally complain of bad times, we shall beg leave to wait for a more unquestionable test than the momentary feeling of disappointment. Agriculture we have no doubt will be as profitable as ever it was in the run of years, and after a little readjustment to the various changes of the times, some of them against, and some of them decidedly for the tenant farmer,"

From the Missouri Republican.

PLANK ROADS.

A late number of the Glasgow Times contains a letter from Capt. JOHN S. CLEVELAND, of Howard county, on the subject of Plank Roads. Capt. Cleveland is at present in New England, and while there he has devoted himself to the collection of information in regard to the construction of Plank Roads. He has sought this information from persons practically familiar with the subject, and has condensed it into this letter. As our people are really engaged in several works of this kind, with a prospect of their early completion, we do not know that we could render a more acceptable service than by laying before them the results of Capt. Cleveland's inquiries. He says:

The first thing, of course, to be done is to employ a competent Surveyor to run off several routes (if practicable) upon which the plank road is to be constructed, due regard being had to the distance, profile of the rise and fall of location, cost of road and in the determination of the Board of Directors as to the route to be fixed upon for its pursuit.

2nd. The next thing to be done is the grade or foundation for the road sixteen or seventeen feet wide, with ditches upon each side, six feet wide at the top and from eighteen inches to three feet in depth, according to the ground, gradually lessening in width—or in the shape of a parenthesis laid upon its convex side, thus \cup . Now regarding the grade we have both, hitherto, been mistaken. Mr. Findley (for whose reputation Gov. Payne vouches) informs me that he constructed the first plank road that was ever built in Canada, when he there resided, in 1838, and that he has, since then, been contractor upon several roads of this kind upon many places of which the grade is one foot rise (or fall) in sixteen, and that is, by no means, a heavy grade; but that he had rather have one foot in twenty. Mr. F. informed me that upon the heaviest grades three and a half tons can be easily hauled up, or kept back, in descending, by a team of two horses to a wagon, and that upon a plank road through the mountainous country between Port Kent, N. York, through Keysville, to the river Aux Salle, a distance of seventeen and a half miles, and when he had to remove (in the various deep cuts) from six thousand to twenty-one thousand cubic feet of hard par (composed of hard clay and gravel, cemented together with such firmness as to require blasting) he made several heavy grades, of the proportion hitherto specified, and that one foot in twenty (as one may see by observation upon raising one end of a plank, 20 feet long, one foot) is by no means a heavy grade; as also, that wagoners care not whether a load is to go up or down, as regards its tiring the team, for they had as soon haul up as keep back the same weight. The common plan of wagoning upon these roads is to run one wheel off, upon the side track, in descending a grade, for ease to the team and to leave the road [plank]

clear for ascending wagons. Farther, Mr. F. says that several of his heaviest grades were not less than one or two thousand feet in length, and that in one instance he had graded as heavy as 1 to 16 feet, for the distance of two thousand and twelve feet. Respecting the time required to construct plank roads, Mr. F. laughed at the idea of its being considered a tedious business, observing that he had upon the Aux Salle road, averaged, with one hundred and forty hands, one and a half to two miles per week, grading and laying down the plank (the plank and stringers being furnished upon the ground) and leaving it ready for travel.

3d. Two sills or rather strong plank are now to be laid upon the road, thus graded, each equidistant from the centre,—say five feet apart, or about where the wheels will run in traveling over the road. Those sills are to be 16 to 20 feet long, (the longer the better) 2 inches thick, and 10 or 12 inches wide, and to be laid flatwise, lapping past one another about a foot. The sills being thus laid, the whole road (16 feet in width) must then be raised with earth four or five inches above, and on all sides of the sills, and a heavy roller, ten feet long, passed over the whole road and sills to bring all things upon a level. This rolling is done by sections, of say 50 to 100 yards at a time, as the work of construction progresses.

4th. Our road requires to be laid down with plank 8 feet long, 3 inches thick and 10 to 12 inches wide, if laid traversely or right across the sills, or nine feet long if laid obliquely or diagonally across. Gentlemen with whom I have conversed upon this subject, differ in their views in regard to the best manner of laying the plank, and I must say with reason. But, although I am of the opinion that plank laid obliquely will last perhaps a trifle longer, still I think that the difference of last will not pay the difference in cost, and that were I to decide I would lay the plank across at right angles with the sills. The ends of the plank in this case will be over, no jutting out first one side and then the other, of a few plank, is necessary, &c.

5th. When the plank have been laid down, the soil or dirt (which Mr. F. says will make as good a side track as is wanted, in all weather, if the road is well drained,) is to be raised four or five inches higher than the ends of the plank on each side of the road. During the first year of a plank road being made, it will be necessary to keep a hand or two upon every ten miles to keep things straight and the road in good order, but after that time, and when the road becomes settled by travel and use, there is little need of more than a hand for every twenty miles during eight or nine years, where the lumber is hemlock, as in Canada, or for ten or twelve years where the lumber is white oak.

EXTENSIVE FARMING.—Dowing says that a large part of the estate of the Duke of Bedford is let out to tenants, but still he retains a large portion under his own superintendence, and pays, himself, more than four hundred laborers weekly throughout the year. About fifty miles or drain have been laid, annually, on his grounds, for several years past.

THE GREAT FAIR.

We quote from the New York Tribune, Mr. Greely's brief notes, under date of May 6th and 7th. Mr. Greely thought that on the 6th there must have been not less than ten thousand visitors in the building.

Of course, any attempt to specify, or to set forth the merits or defects of particular articles, must here be futile. Such a universe of materials, inventions and fabrics defies that mode of treatment. But I will endeavor to give some general idea of the Exhibition.

If you enter the building at the East, you are in the midst of the American contributions, to which a great space has been allotted, which they meagerly fill. Passing Westward down the aisle, our next neighbor is Russia, who had not an eighth of our space allotted to her, and has filled that little far less thoroughly and creditably than we have. It is said that the greater part of the Russian articles intended for the Fair are yet ice-bound in the Baltic. France, Austria, Switzerland, Prussia and other German States succeed her; the French contributions being equal (I think) in value if not in extent and variety to those of all the rest of the Continent. Bohemia has sent some admirable Glassware;—Austria a suit of apartments thoroughly and sumptuously furnished, which wins much regard and some admiration. There is of course a great array of tasteful design and exquisite workmanship from France, though I do not just now call to mind any article of transcendent merit.

The main aisle is very wide, forming a broad promenade on each side with a collection of Sculpture, Statuary, Casts, &c., between them. Foremost among these is Power's Greek Slave, never seen to better advantage; and I should say there are from fifty to a hundred other works of Art—mainly in Marble or Bronze. Some of them have great merit. Having passed down this avenue several hundred feet, you reach the Transcept, where the great diamond 'Koh-i-Noor' (Mountain of Light) with other Royal contributions, have place. Here in the exact center of the Exhibition, is a beautiful Fountain [nearly all glass but the water,] which has rarely been excelled in design or effect. The fluid is projected to a height of some thirty feet, falling thence into a succession of regularly enlarged glass basins, and finally reaching in streams and spray the reservoir below. A hundred feet or more on either side stand two stately, graceful

trees, entirely included in the building, whose roof of glass rises clear above them, seeming a nearer sky. These trees [elms, I believe,] are fuller and fresher in leaf than those outside, having been shielded from the chilling air and warmed by the genial roof. Nature's contribution to the Great Exhibition is certainly a very admirable one, and fairly entitles her to a first class Medal.

The other half of the main aisle is essentially a duplicate of that already described, but is somewhat differently filled. This is the British end of the Exhibition, containing far more in quantity than all the rest put together. The finest and costliest fabrics are ranged on either side of this end of the grand aisle.

The show of Colonial products is not vast but comprehensive, giving a vivid idea of the wide extent and various climates of Britain's dependencies. Corn, Wheat, &c., from the Canadas; Sugar and Coffee, from the West Indies; fine Wool from Australia; Rice, Cotton, &c., from India; with the diversified products of Asia, Africa and America, fill this department. Manufactured textile fabrics from Sydney, from India, and from Upper Canada, are here very near each other; while Minerals, Woods, &c. from every clime are nearly in contact. I apprehend John Bull, whatever else he may learn, will not be taught meekness by the Exhibition.

The Mineral department of the British display is situated on the south side. I think it can hardly be less than five hundred feet long by over one hundred wide, and it is doubtless the most complete ever thus set before the public. Here are shown every variety and condition of Coal, and of Iron, Copper, Lead, Tin, &c. Of Gold there is little, and of Silver, Zinc, Quicksilver, &c., not a great deal. But not only are the ores of the metals named varied and abundant, with native copper, silver, &c., but the metals are also shown in every stage of their progress, from the rude elements just wrenched from the earth to the most refined and perfect bars or ingots. This department will richly reward the study of the mineralogists present and future.

Directly opposite, on the North side of the British half of the main avenue, is the British exhibition of Machinery, occupying even more space than the minerals. I never saw one-fourth as much machinery together before; I do not expect ever to see so much again. Almost every thing that a Briton has ever invented, improved or patented in the way of machinery is here

brought together. The great Cylinder Press on which the Times is printed [not the individual, but the kind] may here be seen in operation; the cylinders revolve horizontally as ours do vertically; and though something is gained in security by the British press, more must be lost in speed. HOG'S last has not yet been equalled on this island. But in Spinning and Weaving, and the subsidiary arts there are some things here, to me novelties, which our manufacturers must borrow or surpass; though I doubt whether spinning, on the whole, is effected with less labor in Great Britain than in the United States. There are many recent improvements here, but I observed none of absorbing interest. However, I have much yet to see and more to comprehend in this department. I saw one loom weaving Lace of a width which seemed at least three yards; a Pump that would throw very nearly water enough to run a grist mill, &c. &c. I think the American genius is quicker, more fertile than the British; I think that if our manufactures were as extensive and firmly established as the British, we should invent and improve machinery much faster than they do; but I do not wish to deny that this is quite a considerable country.

WEDNESDAY, May 7—4 P. M.

I have just returned from another and my seventh daily visit to the Great Exhibition. I believe I have thus far been among the most industrious visitors, and yet I have not yet even glanced at one-half the articles exhibited, while I have only glanced at most of those I have seen. Of course, I am in no condition to pronounce judgments, and any opinion I may express must be taken subject to mature revisal and modification.

I know well that so large and diversified a show of machinery could not be made up in the United States as is here presented in behalf of British Invention; yet I think a strictly American Fair might be got up which would evince more originality of creation or design. If I am wrong in this, I shall cheerfully say so when convinced of it. Many of these machines are very good of their kind without involving any novel principle or important adaptation. With regard to flax-dressing, for example, I find less here than I had hoped to see; and though what I have seen appears to do its work well and with commendable economy of material, I think there are more efficient and rapid flax-dressers in the United States than are contained in this Exhibition. I have not yet examined the machinery for spin-

ning and weaving the dressed Flax fibre, but am glad to see that it is in operation. The report that the experiments in flax-cotton have "failed" not in the least discourage me. Who ever heard of a great economical discovery or invention that had not been repeatedly pronounced a failure before it ultimately and indubitably succeeded?

I found one promising invention in the British department to-day, viz: Henley's Magnetic Telegraph, or rather, the generator of its power.—The magnet, I was assured, did not require nor consume any substance whatever, but generated its electricity spontaneously, and in equal measure in all varieties of weather, so that the wildest storm of lightening, hail, snow, or rain makes no difference in the working of the Telegraph. If such be the fact, the invention is one of great merit and value, and must be speedily adopted in our country, where the liability of Telegraphs to be interrupted by storms is a crying evil. I trust it is now near its end.

Switzerland has a very fine show of Fabrics in the Fair,—I think more in proportion to her numbers than any other foreign nation. Of silks she displays a great amount, and they are mainly of excellent quality. She shows shawls, Gingham, woolens, &c. beside, as well as watches and jewelry; but her silk is her best point. The Chinese, Australian, Egyptian and Mexican contributions are quite interesting, but they suggest little or nothing, unless it be the stolidity of their contrivers.

I walked through a good part of the galleries of the Crystal Palace this morning, with attention divided between the costly and dazzling wares and fabrics around me and the grand panorama below. Ten thousand men and women were moving from case to case, from one theme of admiration to another, in that magnificent temple of art, so vast in its proportions that these thousands no where crowded or jostled each other; and as many more might have gazed and enjoyed in like manner without incommoding these in the least.

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MARYLAND AGRICULTURAL SOCIETY.—The citizens of Baltimore propose to raise by subscription, in shares of \$50, the sum of \$25,000, to be invested in a lot and improvements near that city, for the use of the Maryland State Agricultural Society, for ten years, as long as the annual exhibitions of the Society should continue to be held therein. *Valley Farmer*

REAPING AND BREAKING COLTS.

The profit, in rearing horses depends very materially upon the manner of their training. Indeed many a noble animal has been spoiled, or nearly so, by bad management in breaking. Often the constitution is so broken, that the naturally mettlesome creature is despoiled of all spirit or ambition.

In the first place, there is great fault among the farmers generally with regard to keeping colts. They should never be suffered to get poor, at least not until four years old. The shape and form as well as size of many colts, are materially impaired by poor keeping the first two winters. If a colt is suffered to get down thin in the winter, it will not only require the greater part of the summer to get him back where he was the fall before, but his head and limbs will grow large and ill-shaped.

The colt, at weaning, should be put into a field where there is water, with a trough to feed grain; and from that time until one year old, should have grain every day. Many colts are spoiled during the first three months after weaning. Taken from the mare, fat, round, and handsome, they are turned where they have but little feed, less water, and no grain, and left to run until almost starved to death—then kept the rest of the winter on straw, without, shelter. In the spring they are lousy and but just alive, and ever so good care afterwards cannot make such colts what they would otherwise have been.

Colts should have grain every winter until four years old. I would commence breaking the winter before three years old. See that the colt is in a good, healthy, thriving condition. Never break a poor weak colt, unless you want to break his constitution. Get a new, rope, 7-8 inch in diameter, of which make a slip-halter; a larger rope would be burdensome—one much smaller would be apt to indent the grisly part of the nose, and thus injure the shape of the face. When haltered the colt should not be tied fast, as they will be liable to pull and strain the cords of the neck; but hold the rope with sufficient strength to keep them, checking up occasionally, to relieve the muscles of the head and neck.

When sufficiently subdued to be managed by one hand, which will generally take

but a few moments, the person holding the rope should walk to and fro before him, giving at each side a slight jerk upon the rope, which, in a little time, will learn the animal to follow the string before it is pulled. This should be done daily, until he can be led, or handled, anywhere. Next apply the bit. Never use a curb, but take a bridle with a common snaffle bit, with gag reins to hold up the head and martingals to hold in the nose—the reins attached to a crupper and fastened firmly on the back with a circingle. The reins should not be drawn too tight at first, but may be buckled up occasionally, until drawn close, and kept in this condition the greater part of the day, for at least one week, taking off the bit at night. While biting, handle, curry, and drive around.

Next put on the harness. Secure if possible, a harness with gag reins, crupper martingales, &c., and buckle all up close. After a little, attach to some light vehicle, and drive on a walk—learn a colt to walk first, a quicker pace can be acquired afterwards. A colt should never be put to a load requiring his utmost strength to move, until four years old. Colts may be driven in a harness, with a light load without injury, much younger than they can be used under the saddle. They should be trained in the stable, to understand and obey all that is said to them. Learn a colt to go, and back, and hold back by the word of mouth. Never whip except in the stable. If a young horse is inclined to stop, or balk, as it is called, (when they manifest this disposition) stop them and never let them know they stop of their own accord.

Never hurry a fickle horse, young or old. Slack up or lay down your reins, and wait patiently fifteen minutes; then start quietly and so manage until entirely cured, which will seldom fail.

Colts, after driving, should be cleaned and rubbed thoroughly before entirely cool; this will prevent soreness, wind-galls, &c.

When thoroughly trained to the harness then break to ride. This should be done by one hand—good bridle, martingals, girth drawn tight—get on, and stick. If well trained to the bit and harness, there will be no difficulty in breaking to ride.—[Michigan Farmer.

From Moore's Rural New Yorker.

DEVON CATTLE.

The county of Devon, in England, has long been celebrated for a beautiful breed of cattle, unrivalled for activity at work and aptitude to fatten. "From the earliest records,"—says Youatt, from whom we derive our principal facts—"the breed has here remained the same; or if not quite as perfect as at the present moment yet altered in no essential point until within the last thirty years.

"The qualities of the Devons may be referred to three points; their working, fattening, and milking.

Where the ground is not too heavy, the Devon oxen are unrivalled at the plow. They have the quickness of action which no breed can equal, and few horses exceed. They have the docility and goodness of temper, and stoutness and honesty of work, to which many horses cannot pretend. It is a common day's work on fallow land, for four Devon steers to plow two acres with a double furrow plow. Four good steers will do as much work in the field, or on the road as three horses, and in as quick and often quicker time, although farmers calculate two oxen equal to one horse. The principal objection to Devon oxen is, that they have not sufficient strength for tenacious clayey soils: they will however exert their strength to the utmost, and stand many a dead pull, which few horses could be induced or forced to attempt. They are uniformly worked in yokes, and not collars. Four oxen, or six growing steers, are the usual team employed in the plow.

Their next quality is their disposition to fatten, and very few rival them here. Some very satisfactory experiments have been made on this point. They do not indeed attain the great weight of some breeds; but in a given time, they acquire more flesh, and with less consumption of food, and their flesh is beautiful in its kind. It is mottled, or marbled, so pleasing to the eye and to the taste.

For the dairy, the Devons must be acknowledged to be inferior to several other breeds. The milk is good and yields more than an average proportion of cream and butter; but generally it is deficient in quantity. There are those however, and no mean judges, who deny this, and select the

Devons even for the dairy.

Such is not, however, the common opinion. They are kept principally for their other good qualities, in order to preserve the breed, and because as nurses, they are indeed excellent, and the calves thrive from their small quantity of milk more rapidly than could possibly be expected.

This aboriginal breed of British cattle is a very valuable one, and seems to have arrived at the highest point of perfection. It is heavier than it was thirty years ago, yet fully as active. Its aptitude to fatten is increased, and its property as a milker might be improved, without detriment to its grazing qualities.

Those points in which the Devons were deficient thirty years ago, are now fully supplied, and all that is now wanting is a judicious selection of the most perfect of the present breed, in order to preserve it in a state of greatest purity."

From the New England Farmer.

ADVICE TO FOWL KEEPERS.

Have your hen house cleaned out, the nests emptied and scraped clean, or new ones put in; lemon boxes are about as good an article as you can have. I am of the opinion that tobacco boxes in some places would do well for nests. If the birds are troubled with insects, as they often are when they are housed up, a little anguementum, reduced with lard, is a sure cure. Rub a small quantity where the trouble arises which is generally on the top of the head. Knits appear at the side of the nose and the chickens refuse to eat. For grown fowls, tobacco water rubbed on, in small quantity, will destroy them. If the henery contains insects, wash all parts of it with tobacco water with a brush. It may need to be repeated.

A box with ashes in it is a great luxury for them to shake in. Keep your fowl-house dry. After your chickens have been hatched 1-2 day, I think it better to take them from the hen, into the house, till she gets through hatching, as she will keep moving to please those that are out, and tread on those that are coming from the shell. I have tried it with success. You can put them under her at night. If other hens trouble her, cover a basket, or like article, over the nest. Wet Indian meal for gener-

al food is the best. Boiled eggs and the shell is a luxury to them. After a week give them a small quantity of wheat or oats, and sometimes a little fresh meat and potato. I have a brood of China chickens, 2 months old, and have not lost one of them. They have not had water but once; they are fat and smart. To much drink in my opinion brings on dysentery.

I have kept my chickens under cover, in a good sized box, slatted over with lathes to keep the hen in, as jumping in would injure the chickens. I clean the box often. I have spoken particularly of chickens, as so many are lost by inexperience. I have now one hundred fowls of various kinds, and I am of the opinion that as many eggs would be obtained off half the number, unless they are kept entirely separate, say 30 in a house together.

A variety of food is best, and by all means keep clam or oyster shells pounded fine for them to eat; as I think they make decidedly the best egg shells. If you wish to feed all your setting hens at one time, take them off the nest in the morning carefully, and you will be sure they are fed. I have done it several years; it saves much time in feeding.

You can see that each goes on her own nest again; for they sometimes change, or another hen may occupy a nest in the absence of its owner, and cause a fight on her return.

REMARKS.—Tobacco and mercurial preparations are powerful and destructive to insects, but tobacco has a sickening effect on the animal, and has, in some cases, destroyed him as well as the insects. Unguentum, in cases of exposure to wet or cold, is injurious, and sometimes fatal to the animal. New rum, in which camphor is dissolved, is excellent for the destruction of lice on hens, or for the same insects on the horse; and it is harmless in its effects, excepting it produces slight intoxication when applied to the head of a young chicken.

The lice usually found on the heads of chickens soon after they are hatched, are large, rapid in their motions, and similar in their general appearance to those that infest some human heads.

The greatest evil of this kind that afflicts hens, is a minute insect, which under the magnifying glass resembles a wood-tick in appearance. They become numerous

and will suck the blood from hens on the nests, and often destroy them while sitting. They will suck the blood from hens on the roost at night, and retire to cracks in the hen-house before morning, so that if the hens are examined, they cannot be found on them by day. Close houses produce this evil, and a terrible evil it is.

If hens infested with these lice roost near horses, the lice will get at them; and though hardly perceptible to the naked eye without nice inspection, they are so formidable as to destroy this noble animal, unless a remedy be applied.

THE FARMERS' GUIDE.

In the 17th number of this work, Mr. Stephens, the English author, gives the following account of his own experience and history:

After receiving what is commonly called a liberal education at the Parochial and Grammar Schools of Dundee, at the Academy there, under Mr. Duncan, the Rector, now Professor of mathematics in St. Salvador's College, St. Andrew, and at the College of Edinburgh, I boarded myself with Mr. George Brown, of Whitsome Hill, a farm in Berwickshire, of about 600 acres, with the view of learning agriculture. Mr. Brown was universally esteemed one of the best farmers of that well-farmed country,—and so high an opinion did the late Mr. Robertson of Ladykirk, the most celebrated breeder of short-horns in Scotland of his day, entertain of his farming, both in stock and crop, that he gave him permission to sent his cows to the bulls at Ladykirk—a singular favor which I believe he intended to no one else, with the exception of his old tenant and intimate friend Mr. Heriot of Fellowhills. I labored with my own hands at every species of work which the plowman, the field-worker, and the shepherd must perform in the field, or the steward and cattle-man at the stead-ing; and even in the dairy and poultry house part of my time was spent. All this labor I undertook, not of necessity, but voluntarily and with cheerfulness, in the determination of acquiring a thoroughly practical knowledge of my profession. In my third year, when there happened to be no steward, Mr. Brown permitted me to manage

the farm under his own immediate superintendence.

I then travelled for nearly a twelvemonth soon after peace was restored, through most of the countries of Europe, and in many places I happened to be the first Briton who had visited them since the outbreak of the Revolutionary war. This excursion gave me considerable insight into the methods of Continental farming.

Shortly after my return home, I took possession of a small farm on Ballinadies, in Forfarshire, consisting of three hundred acres. It was in such a state of dilapidation as to present an excellent subject for improvement. It had no farm-house—only the remains of a steading; the fields were nine-and-twenty in number, very irregular in shape, and fenced with broken down stone dykes and clumsy layers of boulders and turf; a rivulet every year inundated parts of the best land; the farm roads were in a wretched condition,—and above forty acres of waste land were covered with wins and broom. The heaviest description of soil was hazel loam, some of it deep some shallow, and all resting on retentive clay,—and the lightest kind was gravelly, resting on gravel. The farm contained a remarkable feature, not uncommon, however, in that part of the country—an isolated peat-bog, very deep, containing thick beds of shell marl, and enclosing a small lake around whose margin grew aquatic plants in the utmost luxuriance. In a few years the farm possessed a mansion house, offices and steading, (isometrical view and ground plan of the last were figured in Plate I. and II. of the first edition, though enlarged to suit a larger farm;) the surface was laid off in twelve fields of equal size and rectangular shape, to suit the six-course shift with 3 years' grass,—some of those fields were fenced with thorn hedges, and some with stone dykes,—the impetus rivulet, the Vinny, was embanked out,—the land upon the retentive bottom was drained in the old mode with stones, but a few acres were tried with furrow-drains filled with small stones, several years before the Deanston plan was made public by the late lamented James Smith; after the draining, the soil was trenched with horses,—the farm-roads were extended and made serviceable, and all the waste land was brought into cultivation.

I made the plans of the buildings myself, and also set off the form of the fields, and the lines of the fences and roads—not because I imagined that a professional man could not have done them better, but that my mind and hands might become familiarised with every variety of labor appertaining to rural affairs. The results, each year were twenty-five acres of good turnips, instead of ten or twelve of bad, and fifty stacks of corn in the stackyard, instead of seventeen. The rent offered for the farm before I took possession of it was £150, and after I relinquished farming it was let for nearly £400. The fee simple arising from this increase of rent represents a sum larger than what was expended in producing these results. I believe I was the first person to introduce into Forfarshire the feeding of cattle in small numbers in hammels, instead of large numbers in large courts,—to show the advantage of building troughs around the walls of the courts to hold topped turnips, instead of spreading untopped ones on the dung; to confine sheep upon turnips in winter with nets instead of hurdles—a plan which the late Mr. Andrew Dalgairns of Ingliston readily adopted at my suggestion, even with Black-faced sheep,—and to grow the Swedish turnip in a larger proportion than the other sorts.

It will, I think, be admitted that the farmer who had the opportunity of learning the varieties of labor thus particularised, and who has bestowed all the powers of his faculties for years in acquiring them thoroughly, may, without presumption, consider himself sufficiently qualified to impart the results of his experience and observation to agricultural students. It is in the belief that a work of this comprehensive nature, compiled after the author exchanged the actual practice of farming for the onerous duties of conducting a portion of the agricultural press may not only be of service to the rising generation, but also no small assistance to the numerous farmers who now receive young men into their houses for tuition in agriculture, that these volumes are offered to the public. So long as I was a pupil, no such book was in existence for me to consult, and having therefore personally experienced the inconvenience of being left to acquire what knowledge I could, chiefly by my own industry and per-

severance, sympathy for the young pupil, placed in similar circumstances, has prompted me to endeavor to make his path smoother than I found my own.

From the Canton (Ill.) Register.

WHERE DO OUR FINE FRUITS COME FROM?

We see in the Patent Office Report made by Mr. Ewbank, Jan., 16, 1850, page 486, the old stereotyped statement that, "Peaches were originally poisonous almonds, used to impregnate arrows with deadly venom. From wild sour crabs, scarcely larger than boy's marbles, have proceeded all our varieties of apples. The largest and richest of plums are descended from the black thorn's bitter sloe. Such are mere specimens of vegetable metamorphosis, brought about by transplanting, acclimating, crossing and culture." Dr. C. F. Jackson, in an address to the Plymouth Agricultural Association, endorses and amplifies the same sentiments.

But what is the proof of these assertions, and where is it to be found? Has Mr. Ewbank or Dr. Jackson produced delicious apples, the sweet June, or the Rambo, for instance, from the wild crab tree; melting plums from thorns, or peaches from bitter almonds? Have their fathers, their grandfathers, or any body else that they know of done it?

We have a wild crab tree in our garden that has grown up under the highest cultivation within ten years, and borne fruit for three, in the neighborhood of cultivated bearing romanites and pippins, near enough to have mixed the pollen of their blossoms, and it has borne nothing but crabs, and they nothing but pippins and romanites. Its fruit is no better than the wild apple of the thickets, nor that of its neighbors deteriorated. So far from a metamorphosis being brought about with these delicious apples, it still bears the sour crab, and they the pippin and romanite; and if they will not metamorphose so as to make the good worse, or the bad better, what could be done by crossing one crab with another?

We conclude then, though in opposition to such high authority, that the doctrine to the extent claimed for it, is erroneous and without foundation. The fact is, that the *pyrus malus* and *pyrus sylvestris*, or common and wild apple, are different in their nature,

and we have no doubt they always were so—and should expect to gather figs of this-les; as soon as rambos from a crab tree, however highly it might be cultivated.

The doctrine seems to us as derogatory to the character of the Creator as it is contrary to reason and fact. As well might we suppose that He at first created an orang-outang, or a monkey and improved him into a man. But man was created at first in all the perfection he has ever possessed, and so were the fruits for his sustenance. How inconsistent to suppose that he should have been created with a nature requiring nutritious wholesome food, with a taste for its enjoyment, and yet required to grow his apples from the crabs, his plums from the thorn, and his peaches from poison almonds, before he could satisfy his appetite or nourish his system!

We may be answered that other nutriment were provided, if those above enumerated were not. But our authors have prevented any such conclusion by placing nearly every vegetable article of food in the same category. They would derive the cabbage from the insignificant colewort, or sea weed,—onions from squills,—wheat and other cereal grains from unknown worthless grasses! Surely, man must have been an ass and fed on blue grass, or be one now to believe in such a theory!

We have not time to dwell on the inconsistencies of this doctrine, but may recur to it at another time. We cannot believe that God created man knowing that he would require bread, and gave him nothing but poison, grass or a stone.

We have seen as good wild plums in the thickets on the prairies as ever we saw of the cultivated varieties, save that the skin was not so thin and tender. And we have understood that the green gage, or something similar to it, was found in a wild state near the fruit farm of our friend Harkness, in Peoria county.

We ourselves have gathered strawberries in our meadow of wild grass at Groveland, equal in size and flavor to Hovey's seedling. If none of those other good fruits are found in a wild state in our country, it does not prove that they do not now, or ever did exist in any part of the world, till they were produced by metamorphosis, culture or crossing. If they did not, improvements by crossing would have been impossible,

most certainly. Good fruits were created at the first, and all man has done or can do by culture, it to give them a chance to perfect themselves.

THE ORCHARD.

REPORT OF THE MEETING OF THE
AMERICAN POMOLOGICAL CONGRESS,
HELD AT CINCINNATI, OCT. 2, 3 AND 4, 1850.

According to resolutions passed at the last session of the "North American Pomological Convention," and the "Congress of Fruit Growers," this body assembled at the Merchants' Exchange, College Hall, on the evening of the 2nd day of October, 1850, and was organized by electing W. D. BRINCKLE, of Philadelphia, President, [and Messrs. Kennicott of Illinois, L. Young of Kentucky, J. Daugall of Canada West, A. H. Ernst of Ohio, James Sigerson of Missouri, P. B. Cahoon of Wisconsin, L. F. Allen of New York, Joseph Orr of Indiana, Edward Tatnall, jr. of Delaware, Rt. Rev. Bishop Elliott of Georgia, and J. G. Drayton of South Carolina, Vice Presidents; F. R. Elliott of Ohio, F. Barry of New York, and J. A. Warder of Ohio, Secretaries.

The President, on taking the chair, made a short address, thanking the body for the compliment paid him in being called on to preside, and made some remarks upon the important results to the science of pomology from such meetings, &c.

Dr. Kennicott suggested that the by-laws passed at the last session of the Congress in New York, be brought up and adopted for the guidance of this Congress.

Mr. L. F. Allen made remarks respecting and deprecatory of the practice of conventions heretofore in recommending varieties of fruits for general cultivation that were only suited to particular localities. Mr. A. was in favor of making this a Western Convention. Mr. A. gave a history of pear trees about Detroit, &c.

Mr. Harkness moved the appointment of a committee of three, to examine such seedling fruits as may be presented, and report thereon, before the adjournment of this Congress.

Mr. Saul moved to make the number of the committee five, which was agreed to, and the motion carried; and Messrs. Charles Downing, S. A. Barker and E. Harkness, were appointed that committee.

Mr. Allen desired this committee to be instructed, and report no seedling fruit for the consideration of Congress which shall not be represented by

a written description, &c. Carried.

Mr. Saul moved the appointment of a business committee. Carried; and Messrs. Saul, Scott and Dascomb were appointed to examine the lists of fruits now under cultivation, and report the names of such as they deemed unworthy, and also of such as should be farther recommended. Carried; and Messrs. Hodge, Saul, Mosher, Elliott, Ernst and Wood, were appointed.

Mr. Coppock moved the reception of reports from State committees, several of which had been handed in, and that they be referred to the Secretaries to be collated and published. Carried.

— moved a committee on Synonymes.— Carried; and Messrs. Charles Downing, Hodge, Barker and Harkness were appointed.

Dr. Warder moved a committee on reception of fruits. Carried; and Messrs. Warder, Mosher, Duffield, Coppock and Hanny were appointed.

Discussion was then held as to where the Congress should continue its sittings; and, on motion of Mr. McIntosh, it was resolved to adjourn to the grounds of the State Fair, for the next day's meeting. Adjourned.

SECOND DAY'S SESSION.

The Congress assembled in the tent upon the State Fair show grounds, at 10 o'clock, A. M., the President in the chair. Letters were received from Messrs. C. M. Hovey, Boston; M. P. Wilder, Boston. J. J. Thomas, Macedon, New York; and W. G. Ver Plank, Geneva, N. York, expressive of regret at their being unable to attend the session of the Congress.

A motion was then made by Mr. John W. Caldwell, that a committee of three be appointed to report upon the expediency of establishing American Pomological and Botanical Gardens. Carried; and Messrs. Caldwell, Coppock and F. C. Carey were appointed said committee.

Dr. Kennicott desired to introduce the subject of the culture of the grape and the apple, as connected in the manufacture of wine and cider, with the cause of temperance. The remarks were to effect that he considered the cause of temperance advanced by the introduction of native wines at a cheap rate—that they may take the place of distilled liquors.

Mr. McIntosh regarded both the culture of the vine and the apple, for wine and for cider, as profitable. The Harrison apple desirable for cider.

Mr. Springer could see no advantage in cultivating a valuable apple, simply for cider; good table apples were sufficiently abundant for cider.

Mr. Coppock favored the establishment of good fruits only, &c.

Mr. Springer said no body of men should say what were good, for only some varieties were valuable in one locality and valueless in others; referred to the action of eastern conventions on this point, &c.

The Rhode Island Greening apple was brought forward for discussion, and Messrs. Springer, Sigerson and Brand spoke unfavorably; while Messrs. Coppock and McIntosh, advocated its qualities.

The Baldwin apple was next introduced, and in the discussion, while some favored it, others did not; the general impression appeared that its keeping qualities would be enhanced by gathering it before fully mature.

The Newton Pippin was then introduced; Mr. Sigerson valued it; Mr. Springer preferred Rawl's Jeannette; Mr. Wood said it was of no value on sandy soils.

The Cooper apple was then introduced; Mr. Springer spoke in its favor; Mr. Saul liked it, as he now saw it for the first time; Mr. Hodge was pleased with it, as he now saw it. An extended discussion was held by those gentlemen most acquainted with it, the amount of which has, however, been all heretofore published in the Ohio Pomological Reports.

The committee, to whom was referred the matter of establishing an American Pomological and Botanical Garden, reported as follows:

That it is expedient to enter upon the enterprise suggested in the resolution, and to carry it out. The spirit of the age favors the project, and this Congress needs only a Northern, a Southern, an Eastern and a Western establishment of the kind, to become one of the most important and useful bodies of promoters of the pleasure and profit of mankind.

The committee beg leave to be allowed time till the next meeting of the Congress to report further. Respectfully submitted.

JOHN W. CALDWELL,
W. R. COPPOCK.
F. G. CAREY.

Cincinnati, Oct. 4th, 1850.

A committee, consisting of Messrs. McIntosh, Kennicott and Young, was then, on motion, appointed to prepare a list for State Fruit Committees; and, on motion, the Congress adjourned to meet at 9 o'clock, A. M., on Friday, Oct. 4.

THIRD DAY'S SESSION.

The members assembled at 9 o'clock, A. M. Dr. Brinckle in the chair. The committee on Seedling Fruits presented the following, as embracing all presented to that committee, and within the rule, viz:—Western Spy, a winter apple,

January to May. Being unripe, we cannot judge of it correctly, but recommend it as promising well. The following is the statement accompanying it:

The Western Spy was originated on the farm of J. Mansfield, of Wells, Jefferson county, Ohio. Was first grafted by Samuel Wood, of that place. The original tree is of more than 20 years standing; it is a profuse and constant bearer, never being killed by frost. The original tree, and that from which the specimen was taken, is growing in a limestone soil. A description of this apple is given in the report of the "Ohio Convention of Nurserymen and Fruit Growers" for 1837.

JOEL WOOD.

The next is an apple, under name of "Fulton," presented by C. R. Overman, Canton, Illinois, with the following description, viz:

"A new seedling variety—size, medium; form, round oblate, or flattened; color, usually a delicate blond in the shade, with a deep crimson blush on the side exposed to the sun. Calyx, closed in a wide shallow basin; stem, short, in a deep cavity; flesh, fine grained, tender, rather melting, juicy, with a rich and agreeable flavor. Its beauty and excellence render it fine for the dessert. In use the latter part of November, but may be kept until March, with its juices and flavor unimpaired. The original tree stands in the orchard of Elijah Coppes Esq. Canton, Fulton county, Illinois. It has borne thirteen good crops in succession."

The committee on fruits for rejection, for further trial and worthy culture, reported the following lists, which were adopted:

List of Pears unworthy culture:—Spanish Bon Crieten, True Gold of Summer, Hessel, Summe Rose, Pettit Muscat, Roussellet of Rheins, Princess of Orange, Ah! Mon Dieu, Bleecker's Meadow, Huguenot, Michaux, Beurre Knox, Franc Real d' Hiver, Clinton.

The "Belle of Brussels" was proposed to be placed on the rejected list, but several gentlemen seeming inclined to give it further trial, it was not entered then. The committee next reported the following as a

List of Pears that promise well:—Paradise d' Antoine, Stevens Genesee, Onondago or Swan's Orange, Doymen Gobault, Nouveau Poiteau.

List of Apples to be rejected:—Egg Top, Cheeseboro Russett.

List of Apples that promise well:—Northern Spy, Melon Mother, Hawley.

The Stevens Genesee Pear was regarded by many of the Congress as worthy general cultiva-

tion, but there being one or two objections made, it was put on the list as promising well.

Mr. Saul, as one of the business committee, spoke of the Beurre Sanglier, Beurre Cootee, and Beurre Quentin, as valuable varieties that should be more generally known.

Mr. Saul then introduced the Belmont or Gate Apple for remarks; Mr. Wood spoke in favor of it; so, also, Mr. McIntosh.

Mr. Hodge offered the following resolution:

RESOLVED, That the various fruit committees be requested, hereafter, to designate, in their reports, a list of fruits that they can recommend for general cultivation—a list that promise well—and also a list they deem unworthy of culture. Adopted.

Mr. Saul spoke of the following apples as promising well, viz: Eustis or Ben Apple, Monmouth Pipin, Peach Pond Sweet, and Sturmer Pippin.

Mr. Saul then introduced the Rome Beauty, as an apple that had impressed him favorably. Dr. Barker, Mr. Young, Mr. Wood and Mr. Putnam all spoke well of it. Mr. Saul next called up Kaighu's Spitzenberg. This, Mr. Springer defined as the same known in this section as "Long John." Messrs. Ernst, Hodge, Miller, McIntosh, Mosher and Barker remarked upon it, but generally against it. Mr. Saul then called up Pryor's Red. Messrs. Young, Sigerson, Barker Mosher, and others spoke highly in favor of it.

Mr. Allen moved that the list of fruits reported upon, by the two or more past conventions, be entered in these reports—carried.

The committee on State Fruit Committees reported a list of chairmen of State Committees, among which were Messrs. Thos Allen, for Mo. Dr. Kennicott, for Ill; Henry Avery, for Iowa, F. R. Phoenix, for Wisconsin; and for general chairman over all, A. J. Downing, Newberg, N. York.

Mr. Hodge moved the following:

RESOLVED, That when this Congress adjourn, we do so to meet in the City of Philadelphia, on such a day in the month of September, 1852, as shall be hereafter designated by the President of this Congress. Adopted.

Mr. Coppock offered the following:

RESOLVED, That the thanks of this body is due to the State Board of Agriculture, for the liberality and general kindness extended to them, during the present session. Adopted.

Mr. Eaton offered the following:

RESOLVED, That the thanks of the members of this Society, be tendered to the Cincinnati Horticultural Society. Adopted.

Dr. Kennicott offered the following:

RESOLVED, That all the reports of State com-

mittees be referred to the Secretaries to collate and publish. Adopted.

The committee to whom was appointed the duty of receiving and enumerating the fruits exhibited, presented a list of exhibitors, with the number of varieties exhibited.

Dr. Kennicott having taken the chair, the following was offered by Mr. McIntosh:

RESOLVED, That the thanks of this Congress be tendered Dr. W. D. Brinckle, for the able and impartial manner in which he has presided over their deliberations. Adopted unanimously.

The President having again resumed the chair, the Congress adjourned.

THE GARDEN.

TO HAVE GREEN BEANS, PEAS, AND GREEN CORN IN WINTER.—A gentleman says he saw in January green peas as succulent, to all appearance, as they were when plucked from the vine some five or six months before. The mode of preparing them, is to pick, when of the proper size for eating, shell, and carefully dry on cloths in the shade. All the care necessary is to prevent them from molding, this done, they will be fine and sweet the following spring. Beans may be preserved in the same way and with perfect success.

Green corn may be preserved in the following manner, pluck the ears of green corn when fit for boiling, strip off the husks, and throw the ears into a kettle of boiling water; leave them in until the water boils over them, when they must be taken out; shell off the corn by running the prong of a fork along the base of the grain, holding the ear with one end against the breast; this is more expeditious, and saves all the grain including the heart or germ, which is the sweetest part.

After being thus prepared, it must be spread out thin on cloths in a shady, airy place to dry; it should be stirred every day until dried thoroughly. When cooked, it should be put in cold water and boiled an hour or more, the water to be pretty well boiled off. When the water is nearly off, a little milk added to it will improve the taste.

Beans and green corn will retain their original flavor more perfectly by being preserved as above directed, than by being preserved in hermetically sealed cans.

A BERNICA BEET.—We were shown a beat a few days since raised in Mr. C. E. Wetmore's garden in this city that measured eighteen inches long,

twelve inches round, and weighing five pounds and a half. Wonder if San Francisco can beat this!—Bernicia Gazette.

☞ If San Francisco does not raise larger beets she at least sells larger ones. We were yesterday shown two, which were raised in the garden of Bradley & Co., at the Pueblo San Jose, which weighed each OVER THIRTY POUNDS!—The length of each was between two and three feet. The proprietor of the Pacific Market, on Long Wharf, where we saw these two mammoth vegetables, sold one yesterday which weighed FORTY POUNDS! to be taken to the World's Fair at London. It brought \$8. We also saw at the same market, heads of lettuce as large as a half bushel measure and as fresh and tender as an epicure could desire. If Bernicia says another word about such beets as are named in the paragraph we quote above, we call on San Jose to beat the "port of entry" into silence.—Pacific News.

INSECTS ON PLANTS.

Make war upon all insects all this month and especially at the end of it, as if it were the chief duty of man to destroy them (there is no doubt about its being the chief duty of the gardener.) Tobacco water is your main weapon, and with a syringe or a hand engine, you can, if you take them in time, carry such slaughter into the enemy's camp as would alarm the peace society, if there is one among these creeping things.

Slugs on rose bushes, or the green fly on plants, will make their appearance by thousands and tens of thousands, as the weather gets hot, and the nights summery. The time to open your light artillery on the "enemy," is very early in the morning, or just after sundown, the latter the better time—by all odds. Find out whether they "roost" on the under or upper side of the leaves, or nibble at the tender points of the shoots, and shower them to the tune of "Old Virginia," i. e., strong tobacco water. If your plant is of a delicate substance, mind, however, that you don't give it a fainting fit, as well as the vermin. Always make the tobacco water by mixing some rain water with it, for such plants and if you have no experience in the matter, dilute and use some on a single plant before you undertake the whole border. After a half day you can tell how it works, and act

accordingly. What you want is just strength enough to kill the insects, and not enough to injure the young leaves.—[Horticulturist.

THINNING OUT VEGETABLES.

There is a greater loss in suffering vegetables to stand too thick, than most cultivators are aware of. It does require considerable nerve to commit indiscriminate slaughter upon fine growing plants. For instance here are ten beautiful melon vines, just beginning to run, with fruit blossoms forming. Now, who has the bold hardihood to draw them all out by three or four, and throw them willingly away? Who can take the beet just as the tops give evidence of roots below, and separate them to ten inches? It is a hard matter, we must confess, and is not properly done one time in twenty; but to have bulbs, tap roots, melons, cucumbers or squashes, it must now be done, and the increased value of the remaining plants will well pay for the trouble. Then fall to and spare not; no tap rooted plant or bulb should stand so thick that the hoe will not freely pass between them. No vine should have more than four plants left to a hill.

Snap beans look so pretty growing thick that we hate to disturb them; but if you would have the bushes yield their pendent treasures, thin out to ten inches. We know of nothing that bear as thick planting as English peas,—in place of thinning them, shade the ground around with them; now that they are in bloom and pod, they will continue in fruit much longer; the shade enriches the land and saves culture. It is not always those who make the earliest and best start in the garden that succeed best,—but those who thin judiciously and cultivate understandingly. Most gardeners plant seeds too thick, trusting to thinning out in their growing state, but alas! they look so inviting, and plead so eloquently for life, that degenerate, inferior plants are the reward of their false philosophy. Gardeners, now is your time to thin,—strike in with a bold hand and your reward is certain.—[Soil of the South.

A NEW ENTERPRISE.—The Lexington (Mo.) Chronicle says, that several gentlemen of Cooper and Saline counties are raising a drove of three or four thousand sheep to take across the plains to California.

MISCELLANEOUS.

DESTINY OF ILLINOIS.

A writer in a late number of the New Orleans Picayune, thus speaks of the future prospects of Illinois:

Illinois is to be the grand commercial centre of our republic. There is found the geographical centre of the Mississippi valley—there is our hydrographical centre—and there in a few years, will be found the great railroad centre of our Union. At the foot of her lakes lays the colossal artery of the northern and eastern veins of railways; at her southern point is found the termini of the Mobile and Ohio railroad and the Illinois Central railroad; across her southern border the Ohio and Mississippi railroad finds her route; Galena seeks a terminus at LaSalle; St Louis at Cairo; Boston and New York have there “met together;” Baltimore and Philadelphia, with Mobile and St. Louis, will there “kiss each other.” It requires no prophetic vision to predict that in ten years, Illinois will possess more railway than any other State in our Union—that she will be the sun or centre of our railway system, as she is now our geographical centre. Boston, New York, Philadelphia, Baltimore, Charleston and Mobile, with a penetration and shrewdness that do them credit, have looked to this point, and are now striving manfully to reach it.

BUILDING ASSOCIATIONS.

These institutions are at present attracting considerable attention in Buffalo. The financial operation is described as follows by the Buffalo Commercial Advertiser:

“The City Building Association” has a capital of \$400,000—divided into 2,000 shares. It is required that \$1 per month be paid upon each share, which is to be loaned among its members. Each share being entitled to a loan of \$200.—At a monthly meeting, this money is to be offered on loan. There may be ten or a dozen who want to borrow it—all have equal rights to it—but the question is settled by that person taking it who bids the highest premium for the preference. It is thus loaned, satisfactory real estate security being given for it, and a share of stock for every \$200 being transferred to the association, as a collateral. The person to whom a loan is awarded, has the privilege of taking not more than six loans at the same rate of premium.—Thus, for instance, a mechanic has decided on buying a certain house and lot, and has not means for paying for it. He has, however, three shares. The price of the house is, say \$500 or \$600. His three shares entitle him to borrow

\$600, which is awarded to him at a regular monthly meeting. With the \$600 he buys the property, takes a deed for it, and gives to the association a mortgage for the amount, the interest of which mortgage he pays up semiannually, with his regular three dollars on his three shares. Now the \$600 lent to him is *never called for*; for it has been found in all these building associations, the funds and profit accumulate so rapidly by means of the interest and compound interest, which is perpetually paid in from borrowers, premiums and fines, that in about seven years, there is as much due to him from the association, including his own payments, as he borrowed from it; consequently his house is paid every dollar of it. Therefore, when the shares of the association are found to be worth two hundred dollars, say in about seven years, each borrower has his mortgage returned to him, and the association dissolved. In other words, a poor man can borrow a sum of money large enough to buy or build him his own house, and be allowed seven years to refund it, in small monthly installments, so small that he will scarcely miss the amount.”

GROWTH OF THE UNITED STATES.

On our first page will be found the most complete statement of the general results of the last census which has yet appeared. It is taken from the Washington Republic, and is presumed by that journal to give exact congressional apportionment, though the vouchers for some of the returns had not been received at the census Bureau. In this table there is much matter for study and reflection. We cannot, however, do more than glance at some of its most significant features.

We have here the result of seven decennial attempts to enumerate the population of the United States of America. When the first census was taken, sixty-one years ago, the entire population of the republic was 3,929,328. Since then, and within a shorter period than was designated by the Psalmist as the ordinary life of man, its numbers have swollen to 23,267,498, or more every ten years since that time, than the whole population of the United States was in 1790. The ratio of increment for the last sixty years has been almost exactly three per cent, estimating the increase year by year, and this ratio has been so uniform that we are justified in concluding with a sufficient degree of certainty that ten years hence the population of our country will be between thirty-one and thirty-two millions; in 1870, between forty-one and forty-two millions; in 1880, between fifty-five and fifty-six millions; in 1890, between seventy-three and seventy-four millions, and in 1900, between one hundred and two and one hundred and three millions.

In the first Congress elected after the one which meets in December next, there will be 233 members, each member being the 2^d representative of 93,702 citizens. In the Congresses which have been sitting for the past ten years, the ratio of representation was 70,680, and the number of representatives 232. Illinois will gain two representatives.—*Peoria Democratic Press.*

CHILDREN AND YOUTH.

From Chambers' Edinburgh Journal.

THE MONKEY "AT HOME."

[CONCLUDED.]

Although a good deal shier of me than they were of the natives, I found no difficulty in getting within a few yards of them; and when I lay still among the brushwood, they gambolled round me with as much freedom as if I had been one of themselves.

This happy understanding did not last long, and we began to wage bitter war on each other. The "casus belli" was a field of sugar cane I had planted in a newly cleared jungle. Every beast of the field seemed leagued against this devoted patch of sugar-cane. The wild elephant came and browsed in it—the jungle hogs rooted it up and munched it at their leisure—the jackals gnawed the stalks into squash—the wild deer ate the tops of the young plants. Against all these marauders there was an obvious remedy—to build a stout fence round the cane-field. This was done accordingly and a deep trench dug outside, that even the wild elephant did not deem it prudent to cross.

The wild hog came and inspected the trench and the palisades beyond. A bristley old tusken was observed taking a survey of the defences, but after a mature deliberation, he gave two short grunts, the porcupine, I imagined, for "no go," and took himself off at a round trot, to pay a visit to my neighbor Ram Chunder, and inquire how his little plot of sweet yams was coming on. The jackals sniffed at every crevice, and determined to wait a bit; but the monkeys laughed the whole intrenchment to scorn. Day after day was I doomed to behold my canes devoured as fast as they ripened, by troops of jubilant monkeys. Flesh and blood could stand it no longer, and so the "war hatchet" was dug up. It was of no kind of use attempting to drive them away. When disturbed they merely retreated to the nearest tree, dragging whole stocks of sugar cane along with them, and then spurted the chewed fragments in my face, as I looked up at them. This was adding insult to injury, and I positively began to grow bloodthirsty at the idea of being out-witted by monkeys. The case between us might have been stated in this wise—"I have at much trouble and expense cleared and cultivated this jungle land," said I. "More fool you," said the monkeys. "I have planted and watched over this sugar-cane."

"Watched! ah ah! so have we, for the matter of that." "But surely I have a right to reap what I sowed?" "Don't see it?" says the monkeys; "the jungle by rights perspective and indefeasible, is ours, and has been so ever since the days of Ram Honuman of the long tail. If you cultivate the jungle without our consent, you must look to the consequences. If you don't like our customs, you may get about your business; we don't want you!"

I kept brooding over this mortifying view of the matter, until one morning I hatched that "devil's egg," revenge, in a practical shape. A tree with about a score of monkeys on it, was cut down, and a half-a-dozen of the youngest caught, as they attempted to escape. A large pot of treacle was then mixed with as much tartar-emetic as could be spared from the medicine chest, and the young hopefuls after being carefully painted over with the compound were allowed to return to their distressed relatives, who, as soon as they arrived gathered around them and commenced licking them with the greatest assiduity. The results I had anticipated were not long in making their appearance. A cargo of sea-sick Cockneys in a storm is very disgusting, but this was even worse; a more melancholy sight it was impossible to behold. The poor wretches were groaning in attitudes of distress upon almost every tree, retching and ———. But I spare the reader. I felt very much concerned; and if I thought it would have been excepted I was willing to stand a pint (of hot water) all around! So efficacious was this treatment that for more than two years I hardly saw a monkey in the neighborhood.

Monkeys are sometimes tamed by the natives and taught to perform a number of very amusing tricks. I once saw exhibited, by an old man who travelled about the country with them, three monkeys, who had been trained to go through a regular dramatic performance. The first representation was the wooing of a young bride by a *boohda* (old man.) A large male monkey, dressed in a yellow turban and *dhotee*, with shaggy eyebrows and wrinkled face, personified the *boohda*, while two female monkeys, one of them closely veiled, represented the mother and daughter. The *boohda* is first seen walking across his fields, with a long staff laid across his shoulders, and his two hands dangling lazily over the ends of it. After looking over his *khates*, and finding that the crops are thriving, he gets very self-complacent; enumerating his many acquisitions of oxen and horses, his stacks of straw, and his well filled

granaries, he proceeds to enlarge on his own personal qualities, which he of course finds unexceptionable, and winds up by declaring that he will marry a young wife to gladden his heart. During the time the showman has been reciting this soliloquy, the boohda, in the shape of an old male, has been strutting up and down at the distance of a few yards from the females. He now walks up to the mother, and with much ceremony requests the hand of her daughter in marriage, repeating to her the same catalogue of qualities and possessions we have before heard in soliloquy. The mother objects to his age, when he dilates on his wealth, and goes through a piece of very natural pantomime in counting imaginary rupees from his right hand to his left. The mother appears a little mollified, and calls her daughter Moonia, who has been standing closely veiled behind the showman's back: she comes at her mother's call, with well-feigned reluctance, and seats herself with her back to the boohda, at the same time drawing her veil more closely over her face.

The mother then introduces the subject of his other wives, and says her daughter is too young, and come of too good a house, to be made the servant of the other tenants of his zenana.—Hereupon the boohda swears by the "sacred waters of Gunga," that she will not be asked even to pare her own nail; but will have numerous servants to wait upon her. Then, with the view of engaging the young girl's attention, the cunning boohda begins to enlarge upon the number and elegance of the jewels she will wear, and the richness and splendor of her dresses. The fair Moonia hitches slightly round, and by accident lifts a corner of her veil. The boohda is enraptured, and makes a motion to get nearer her; but is prevented by the mother, who bestows a sound buffet on the boohda, reminding him that the marriage has not yet taken place, and expresses her astonishment that an old man like him does not know better. At this juncture, too, the bashful Moonia speaking from beneath her veil, declares that she won't have him at any price; that he is only a silly boohda; that he is stingy to his other wives; and that he is bahot budsurat (very ill-favored.) At this the boohda gets in a passion, and with his lahtee commences to maul both mother and daughter, until he is interrupted by the Fates, in the person of the showman, coming to their assistance. The curtain is now supposed to have dropped, and the actors, who had before given their whole atten-

tion to the scene, now begin to amuse themselves with any stick or straw that happens to be near them, while the moral of the story is being recited by the showman, with an accompaniment on the tom-ton.

EDUCATION.

FACILITIES FOR EDUCATION IN THE WEST.

By the Editor of the Valley Farmer.

Within the last twelve months, St. Louis has witnessed within her borders the convention of two of the most important ecclesiastical bodies of our land. We refer to the General Conference of the Methodist Episcopal Church South, last summer, and the meeting of the General Assembly of the Presbyterian Church, (O. S.) during the month of May of the present year. These events constitute an *epoch* in the history of the West: They are the first instances of such convocations west of the Mississippi, and the only instances where an ecclesiastical body, embracing more territory than a single State in its jurisdiction, has ventured to strike out of the charmed circle of favored eastern cities where are concentrated, (so some suppose) the wealth, talents, piety, and influence of the country, and hold their deliberations among the "far off" inhabitants of this "great moral waste"—as it is often termed by the kind and sympathetic speech makers of the east.

These occasions have given an opportunity to many of the leading minds of the age to obtain by personal observation, more correct notions of our condition, wants, capabilities, and character, than they ever before had, and in this way great good has been done.

Among those who attended the meeting of the General Assembly was a man who ranks among the first of the clergy of his own State, and who for many years presided over its most important University. This was his first visit to the West, and during his stay among us he visited much of the surrounding country, and in no measured terms expressed his astonishment at the fertility of our soil; the magnitude of our resources; and the unexampled rapidity with which this soil is being cultivated, and these resources being developed. "But," said he, "I suspect we can beat you in raising men!" We had heard the same sentiment before, in a somewhat different form, when an orator in the good old Granite State, wishing to laud its sterile virtues, stated

that finding the land poor and hard to cultivate, they had turned their attention to building school houses, academies and colleges, and to the raising of men.

We do not intend to say aught against this assumption. We cheerfully acknowledge that it is to New England we are indebted for many of the master minds who are now controlling the destinies of the land; and that in all the ramifications of western society may be found a vast deal of the haven of Yankee intelligence, virtue and enterprise. But what we wish to look at is, whether the West has or has not within herself all the necessary qualities for raising up great men, and for enlightening and elevating the masses, and in as bountiful proportions as any portion of our wide spread land; and moreover if the West does not present unusual facilities for the education of those who are to find at home—here in the West—their fields of usefulness, honor, and profit?

Many of the men who have emigrated to the West, and here acquired power, and celebrity, and have been advanced to posts of honor, or, better still, been the honored instruments of doing great good to their fellow men, have confessed that they were but half educated when they came to the West, that they had much to learn and much to unlearn; and we question much if the finishing of their education had not much more to do with the formation of their character than the primary portion of it. The politician finds a new and different constituency from that of the old States; the doctor finds a different class of diseases, a different climate, and different constitutions to combat disease upon; the minister, the lawyer, the teacher, all find different customs, different habits, different influences from those they have been accustomed to; and all find that they must cast away the circumscribed and conventional notions of the *coterie* where they have imbibed them, and come up to the cosmopolitan magnitude of thought and feeling which is every where found upon the broad prairies and along the mighty valleys of the West. Here then is one advantage which the West possesses over any other portion of the land. The child acquires, as he goes along, the very sentiments, opinions, and views that are necessary to qualify him to succeed in whatever calling he may adopt.

Are not the minds to be taught found in the West? No one doubts it. In every hamlet, on almost every farm, may be found young minds panting after instruction, and drinking in know-

ledge with greediness; and they will be educated—either in the school of morals, religion, virtue, or in those seminaries of vice which are found all over the land. At this time no one need expect to keep the mass in ignorance. If the stores of science, of literature, of art, and of history, are not opened to them, we may expect other knowledge to take their places, and the rising generation to become as polished in evil as they may become, if right efforts are made, in all that is lovely and of good report.

Are not the teachers to be found here? If not we can soon bring them here. Open the door for them and they will come, plenty of them, and if for a while they must be learners as well as teachers, this very fact will incite them to double energy. But we have among us already many who are "apt to teach," and who could teach much larger classes than now go to them for instruction. Our colleges, academies and male and female seminaries, and schools of every grade are not inferior to those of any other section; and these establishments might be thronged by four times their present number of pupils, and their number multiplied almost indefinitely if need be. Why then, should our sons and daughters remain uneducated, or be sent far away from our homes to receive instruction? Or why should we rely upon New England or the East to raise up great men for us; to be our law-makers, our judges, our teachers, or our physicians? Where is the land where a young man, anxiously desirous to store his mind with knowledge, can so easily obtain the means to do it? Where is the land where so few hours or days of labor will purchase so much time to be devoted to study? Where is the land where the farmer, the mechanic, the professional man, the merchant, can more easily obtain the means to send his child to any school he may desire? And where is the land where all the institutions of learning can be so cheaply sustained as in the villages and hamlets of the West?

If, then, the people of the West are beat in raising men, it will be their own fault, and not because of any physical or moral cause which gives any other section advantage over them. It will be because, giving more attention to the raising of horses, hogs, and cattle than to the development of the moral, intellectual and physical character of their children, they have neglected the means which "God and nature" have put in their hands to make them shining lights in the world.

Education, and especially western education, cannot be acquired solely from books. It begins long before the child masters his alphabet, and ceases not when the doors of the college closes upon him after he has gone through its routine of studies and received all the honors and credentials it can confer upon him. The great book of Nature—Man—must be studied and pondered over still, and where can this be done better than in the West?

We assume, therefore, that no section of country possesses better or greater facilities for raising men, and that the day is rapidly advancing when not only the political but the educational and religious destinies of our great country will be in the hands of western men—men born and trained in the West,—sons of western parents, and graduates of western colleges. We do not undervalue the man who comes to us from other lands, or from other sections of our own land with his mind stored with useful knowledge, and who in casting his lot among us, would become a citizen of our highly favored region. We welcome all such with open arms; there is room enough for them; but they must expect to encounter the native genius which is being developed in a remarkable degree, and not expect that all learning, all refinement, all skill, all wisdom and enterprise comes from the East.

We might moralize on this subject, but to every reflecting mind the moral will suggest itself. What we have written has been done not with a view to disparage any person or section—least of all the good land where we drew our first breath, and in whose humble school-houses we gathered what little instruction we acquired by the aid of teachers. We wish to call up to the minds of our readers the boundless opportunities and responsibilities of the fathers and mothers of the West.

TO PREVENT HORSES BEING TEASED BY FLIES.

—Take two or three small handfuls of walnut leaves, upon which pour two or three quarts of cold water; let it infuse one night, and pour the whole next morning into a tea-kettle and let it boil a quarter of an hour; when cold it will be fit for use. No more is required than to moisten a sponge, and before the horse goes out of the stable, let those parts which are most irritable be smeared over with the liquor, namely, between and upon the ears, the neck, the flanks, &c. Not only the lady or gentleman who rides out for pleasure will derive benefit from the walnut leaves thus prepared, but the coachman, the wagoner, and all others who use horses during the hot months.

VALLEY FARMER.

ST. LOUIS, JULY, 1851.

REMOVAL.—The Printing Office of the Valley Farmer has been removed to No. 116 North Fourth street, between Green and Morgan streets, where the Editor of the paper will be happy to see his friends at all times.

PROCEEDINGS OF THE POMOLOGICAL CONGRESS.—We have at last received a copy of these proceedings from the Secretaries. Also, a corrected copy from Dr. Kennicott. In our next number we will commence the publication of a paper by Dr. Kennicott, furnished to the Congress and published in its proceedings, entitled, "Random thoughts and observations on Pomology and kindred subjects in Illinois and the West."

ALTON HORTICULTURAL SOCIETY.—A Horticultural Society has been organized at Alton with the following list of officers:

President—DAVID BAKER.

Vice Presidents—G. W. Long, Lyman Trumbull, and Charles Howard.

Treasurer—Eben. March.

Recording Secretary—George S. Brown.

Corresponding Secretaries—E. S. Hall, A. Hillard.

Council—R. K. Heart, N. G. Edwards, B. F. Long, and Edward Keating.

Committee on Fruit and Flowers—Rev. S. Y. M'Masters, Norton Johnson, Samuel G. Starr, E. D. Lopping, and James Chambers.

Committee on Ornamental Trees—James Bailhache, J. W. Schwappes, B. K. Dorsay, Robert Smith, and John Atwood.

COLES CO. (ILL.) AGRICULTURAL SOCIETY.—We are happy to see by the Charleston Courier, that the farmers of that county are wide awake and determined to hold a County Fair this fall. At the annual meeting of the Society, held June 6th, the following gentlemen were elected officers for the ensuing year:

President—J. T. CUNNINGHAM.

Vice Presidents—I. GREWELL, JOHN S. HITE.

Treasurer—R. STODDERT.

Secretary—D. J. VAN DEREN.

Vigilance committees were appointed in each precinct to promote the interests of the Society and procure additional members, and the Society adjourned to meet in Charleston, on the first Saturday in August, at which time the judges will be selected, committee of arrangements appointed, and other necessary arrangements made for holding an exhibition.

THAT PLOW—We received by Express some ten days ago, a cut of a new model sub-soil plow. Where did it come from and why was it sent?

RASPBERRIES AND CURRANTS.—We acknowledge the reception of a lot of beautiful black and red currants, and black and red raspberries, from Mr. J. TURNER, gardener for H. N. DAVIS, Esq. Mr. Turner's success in the cultivation of strawberries, currants, raspberries, and fruits and berries, of all kinds, has not been surpassed in this vicinity, and a visit to his garden will "take the conceit" out of many a one who thinks he knows every thing and a little more.

THE FARMERS' GUIDE.—We have received the 22d number of this valuable work, which completes the series. It can now be obtained for \$5, and we would recommend every farmer, particularly every young farmer, to procure a copy of it. In fact, no agricultural library should be considered complete without it. We think that Agricultural Societies would do well to pay some of their premiums in this and works of a kindred nature.

CROPS IN THE ROCK RIVER COUNTRY.—A letter from Whitesides county, of date of June 15, to the editor of the Valley Farmer, says: "The quantity of rain here for the past six weeks, is beyond all precedent. The whole country is deluged with water. The crops on low or flat prairies are nearly or quite destroyed, and still it rains. The corn crop must be light about here this year." And under date of 18th, the same writer says: "Rain! rain! rain! It beats all I ever knew of. The roads are next to impassible. Wheat, on rolling ground looks well, but on low ground it is minus. There is a poor show for corn."

From the Du Page Observer we learn that the wheat fly are very numerous in that region—sufficiently so, it is thought, to destroy the crop as soon as it gets far enough advanced for their depredations.

AN OLD HERO GONE.—The N. Y. Tribune says: Major Benjamin Abbott, formerly of Andover, Mass., was found dead in his bed, at the house of Jeremiah P. Davis, in Nashville, N. H., a few days since. Major Abbott was a major-drummer in the Revolution, and played the death-march at the execution of Andre, and served his country faithfully through the war. He died at the advanced age of 92 years.

We learn that several tons of excellent lead were brought to this market from Newton Co. last week, consigned to S. B. Wilson of our city, taken from a new mine, just opened by Mr. Hubbard. This we believe is the first receipt of this article in our city, and offers to us a new feature of trade from the South-West. Without improved facilities of transportation we cannot calculate the extent of our undeveloped resources, in the vast area of territory which of necessity must be identified with us in commercial and agricultural pursuits.—[Boonville Observer.

CROPS.—The recent heavy and continued rains have injured all and entirely ruined many fields of wheat and hemp. The hemp has been washed out and wheat injured by rust. From the best information we can obtain, by observation and inquiry, the yields of these staple products in this and adjoining counties will not exceed one half of an average crop. Some fields of wheat are not worth harvesting. The prospect for corn is good.—[St. Joseph Adventurer.

THE WHEAT CROP.—From what we have been able to learn from the different neighborhoods, we think about 8,000 bushels of this year's crop of wheat in St. Charles county have been destroyed by the overflow. Notwithstanding this loss, the aggregate quantity of wheat raised in the county, if it should turn out as well as what is generally anticipated at this time, will be greater than it was last year. The crop raised in the country last season was estimated at three hundred and fifty thousand bushels—this estimate we think too high. The crop this season, however, we think, will be between three hundred and sixty and three hundred and seventy thousand bushels.—St. Charles Chronotype.

FINE CROPS.—We have passed through a large extent of country in the valley of the Osage, as well as on the south side of the Ozark, in the past two weeks, and never have we seen such fine prospects for heavy crops as are presented this season. Storms have done some little injury in neighborhoods, but in the main, crops look flourishing. Wheat is heavy, and if a good harvest is had, the crops will be very large. Corn ditto.

The health of the country, too, is excellent.—Oscola Independent.

Strange to say, that while the central and northern portion of the State, is suffering by excessive rains, southern Illinois enjoys a very favorable season. There will be "corn in Egypt."—Springfield Journal.

We regret to learn that the wheat crop in this vicinity will be very short. The farmers from different parts of the country, assure us that it will not average more than half a crop. This, in addition to the many crops that have been submerged and completely drowned out by the unusually high water, will more than likely materially effect the price of that article.—Louisiana (Mo.) Banner.

THE BARLEY CROP.

Early in the season, we noticed the state of this important crop of Mason County. Then, the prospect was not the most promising. Many fields were broken up and planted in Corn. As the season of harvesting approaches, the prospect improves, as to what was not abandoned. There will be good crops; generally where the seeding was early. It is an instructive fact, that no Barley crops have failed, except those sowed late. The early sown fields are as good as usual; and it is a remarkable fact that the Barley crops of Mason never have failed when sown early. Of all the small grains, it is the most certain, and the most productive, being subjected to none of the maladies that afflict the other small grain crops. It has never been affected by blight, blast, rust, or any of the kindred diseases of other small grains, that so sorely, so suddenly, and so often destroy wheat, rye &c., The only accidents—mark, accidents, not diseases—that have befallen on the Barley crops, are freezing out in winter and lodging in summer; and the former never has occurred to early sown crops, while the latter is equally common to all crops of small grain resulting from heavy rain storms. The average yield of Barley in fallow ground in Mason, we suppose is thirty-five or forty bushels per acre, and in corn ground, from twenty to thirty bushels. In some instances we have known over fifty, and in one instance, over 60 to the acre harvested.

As to the proportion of Barley frozen out last winter, in consequence of late sowing, we can give no reliable guess.

The terms, "early sowing," and "late sowing," are vague and indefinite, unless illustrated by some practical definition, as the climate generally, and the temperature of the season particularly, in any climate, would have much influence on the prospects of the crop. If the crop gets a start in the fall, and the blades cover the ground well before hard frost sets in, it has not been known to freeze out in this country and when thus forward, will stand a good deal of grazing to young stock—as much or more perhaps than any other grain. Our best farmers prefer to have the crop sown not later than the 20th September, to obviate all danger of freezing out; and where

they sow large fields, they begin sowing about the first of that month. No matter at what period sown, Barley is ready for harvesting a week or ten days earlier than wheat.

It will be seen, then, that it will not be safe to await cutting corn to sow land to Barley, as that cannot be till October. Corn fields may be sown to Barley, however, while the corn is standing, in the same manner as wheat; but the yield is less in about the same proportion to the yield of fallow ground, as would be the case in regard to wheat. In general, the same descriptions of land and the same culture are adapted to Barley, as to wheat, with caution that Barley matures earlier. The barley crop in this country, we presume, besides its greater certainty and its freedom from diseases, yields per acre nearly double the product of wheat in bushels.—[Maysville Eagle.

IVY ON BUILDINGS.—It is a mistaken idea that ivy renders a structure damp, and hastens its decay. On the contrary, nothing so effectually keeps the building dry, as may be seen by examining beneath the ivy after rain, where it will be found that the walls are dry, though every thing around is deluged with wet. Its exuberant and web like roots, issuing as they do—from every portion of the branches, and running all over the surface on which it grows, bind everything together that comes within its reach with such a firm and intricate lace work, that not a single stone can be removed from its position without first tearing away its protecting safeguard. In proof of this, we refer to ruins of ancient castles and buildings, for while in those parts of the structure that have not the advantage of this protection, all has gone to utter decay, where ivy has thrown its preserving mantle, every thing, is comparatively perfect and fresh, and oftentimes the very angles of the sculptured stone are found to be almost as sharp and entire as when first they came from the hand of the builder.—[American Agriculturalist.

Never spend your money before you have it.

Never buy what you do not want, because it is cheap.

Nothing is troublesome that we do willingly.

PREMIUM TOBACCO SALE.

The annual sale of premium tobacco, at the Planters' Warehouse, came off recently. The sale was numerously attended by shippers and manufacturers, the bidding spirited, and the price obtained for the premium hogshead of manufacturing is higher than was ever before paid in the United States, being the sum of \$60 50 per 100 pounds. This tobacco was grown by R. C. Fortune, of Pike county, Missouri, sold through the agency of Messrs. Booth & Hubbard, and purchased by Thomas Campbell, who has bought the premium hogshead for the past seven years.

Twenty-three hhd. were offered for premiums, and all were sold. The premiums offered by the proprietors of Planters' Warehouse, were \$50 each for the best hhd. of manufacturing and shipping, and \$25 per hhd. each for the second best hhd. of manufacturing and shipping tobacco respectively.

The sales were as follows, the first mentioned four hhd. taking the premiums:

First premium manufacturing, grown by R. C. Fortune, Pike county, bought by Thos. Campbell, manufacturer, of this city, for \$60 50 per 100 pounds. Sold through Messrs. Booth & Hubbard. Last year the first premium hhd. was sold for \$34 25, and purchased by the same party; that was grown by J. R. Roberts, of Franklin county. Premium \$50.

The first premium shipping was grown by J. Ray, of Pike county, sold through Messrs. Booth & Hubbard, and bought by B. W. Lewis & Brother of Glasgow, at \$11 25 per 100 pounds. Premium \$50. The first premium shipping last year, was grown by Jas. Parsons, of Cooper county, bought by J. B. S. Lemoine, for \$8 25, and sold through David Tatum.

The second premium shipping was grown by W. Shaw, of Pike county, sold through Messrs. Trabue & Son, and bought by Adolphus Meier & Co., for \$7 75 per 100 pounds. Premium \$25. Last year the second premium shipping was grown by James Parsons, Cooper county, and sold for \$7 90 per 100 pounds.

The second premium manufacturing was grown by Jane Motley, Pike county, Mo., bought by Messrs. Lewis & Brothers, manufacturers of this city, for the sum of \$33 50 per 100 pounds, and sold through Messrs. Booth & Hubbard. Last year the second premium sold for \$24 50 per 100 pounds, was grown by Daniel Motley, of Pike county, and purchased by the same firm. Premium \$25.

The above comprise the four hogsheads which took the premiums.—*Missouri Republican*.

HOW THEY MANAGE HORSES IN SYRIA.

Dr. J. C. Smith of Boston, editor of the Boston Medical and Surgical Journal, is now travelling in and about Egypt, Palestine, &c. In one of his letters home, he thus speaks of the manner in which horses are managed in Syria. We suppose, however, that they are used only for riding on horse-back and not harnessed into carts and waggons and coaches and stages—now

tugging heavy loads up and down the hills—now dashing over pavements and hard roads. If there were a little piece of nail plate would not answer for a shoe.

"Barns are not required in Syria—no hay ever being cut, or in demand—cattle, goats, sheep, &c., having excellent feed the year round. Horses are far better managed in Syria than in England or the United States, more spirited, and endure the severest kinds of fatigue better than in any part of Europe, or our own best of countries; The system of feeding, which is uniform throughout the east, is to give them fine dry straw, broken up by pounding, analogous to being cut. It is put up in a small bag containing perhaps a peck, mixed with four quarts of barley or beans. In Egypt beans are preferred. When put up for the night the bale of the bag containing their supper is slipped over their ears and they are left to make their meal, and then have a regular night's sleep. Early in the morning the mess is repeated—nothing more being given. Fresh hay is never given them:—In fact, no such article is known. I have ridden one horse twenty days—often ten hours at a time without ever stopping to bait. No such custom as luncheon for horses is recognized. Night and morning are the meal times for them, for donkeys mules and camels; Their endurance under immense loads, day after day, sure-footed and vivacity, are extraordinary and a theme of admiration. One month in the year, June, they are turned out leisurely to grass, and then the dry straw and provender is invariably resumed. In this connection it may be mentioned that in shoeing horses, the people of the Orient are far in advance of us. The shoe is a thin piece of iron plate covering the entire under surface of the hoof, except a small oval hole for the exit of the frog, which is passed through and recovers its position by an elastic movement when the foot is raised. The shoe therefore, is not a burden, but a genuine protection, vastly better than ours of a pound weight each."—[Maine Farmer.

QUEEN BEES AND OTHER BEES.

We have received some queries in regard to the Queen Bee, from a friend. He wishes to know when a queen bee is destroyed, how a new one is produced? An honest answer to this question is this,—We don't know. To this we may add, we have never seen the person who did know. We believe there is no subject of the kind which there has been so much learned nonsense promulgated as there has been in regard to bees.

Books have been written explanatory of the way and manner in which bees manage their domestic concerns, how they make queens and all that and yet there, is, in fact, but little more real truth actually known, in regard to this insect than there was ages ago.

We admit something has been ascertained within a few years respecting their habits of action when put into newly fashioned hives, for then they are found to accommodate themselves to the new circumstances, and vary their operations more or less to suit the exigencies which occur in their new habitations. But the great mystery of the innate nature of queens, and working bees, and drones, is in fact a mystery yet.

A writer under the signature of H. K. O., of Lawrence, Mass., in the *Horticulturist*, is about as honest on this question as any we have seen lately. He says his experience assures him of the fact that a queen bee has been produced from a worker's egg. "I use the common phraseology. The working bees are barren females; the queen bee the only fertile bee in the hive. If she be lost or dies, and there be worms (larvæ) of some three or four days old, which under ordinary circumstances, would become workers and barren bees, select they one and by some treatment which no one has yet satisfactorily explained, so develop its organs as to render them generative and such bee becomes the mother and queen of the hive."

"Some years since," he continues to say, "in a single combed hive made for the purpose, an apiarian friend and myself witnessed the experiment. The queen of the swarm, from the nature of the hive, could be easily seen at any time. She was killed by a stab with a long knitting needle. In the course of a few hours the bees were in great commotion, and continued so for most of the day. When quiet, it was found that a small knot of bees were clustered round a spot near the centre of the comb, and here they continued, till, at the end of fourteen days, a queen was seen to emerge from the cell at which they operated. Whether the worm was one which if let alone, and no queen were wanted, would have produced a worker, or whether it was a queen worm, and which, whether a queen were wanted or not, would have been a queen, I leave to theorists to settle: of the fact, there is no doubt."—*[Maine Farmer.]*

Varro says, "it is the opinion of some that straw is called *stramentum*, because it is strewed before cattle."

SCALDED OR "CLOUTED" CREAM

A practice has long been pursued in Devonshire, England, and has been to some extent introduced in this country, of scalding the milk for the purpose of making butter. It is a common opinion that the scalding process increases the quantity of cream and butter from a given quantity of milk. But in the report of a late survey of the county of Somerset, published in the *Transactions of the Royal Ag. Society for 1850* there is an account of an experiment, by which it appears that there is no increase in the weight of butter by scalding the milk. Two lots of milk, of twelve quarts each, were taken—the one scalded, and other set in the ordinary mode—the butter from each was carefully weighed and then subjected to analysis by Prof. Way. The analysis showed that the proportion of pure butter in that made from the scalded milk was not greater than from the other. It appears however, that there are some practical advantages attached to the scalding process, which are "that the butter is more quickly made by stirring with the hand or stick,—and that it keeps much longer." The analysis throws little or no light on the question why the scalding process should add to the keeping quality of the butter. The advantage in churning is attributed to the bursting of the bubbles of casein which contain oily matter, by the heat, thus facilitating the process of separation; and it is probable that this perfect separation of the oil from the casein, is the cause of the butter from the scalded milk keeping better.

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VEGETABLE POISONS.—Mr. E. S. Fox, of Athens, N. York, publishes the following: "Almost every farmer is more or less troubled with poison ivy, sumach, parsnip, and the like, from which I have suffered very much myself, and after trying a great variety of remedies, have found out that a poultice made of buckwheat flour and buttermilk with a piece of blue vitriol the size of a pea, pulverized and dissolved, added to the mixture, has had the happy effect of removing the trouble, and effecting a cure in a short time."

—o—
SPLENDID FLOWERS.—There are two peonies in the garden at the President's house, Washington, which together, contain at this time three hundred and forty-five flowers. Some of them measure twenty-one inches in circumference. The bunches are very large, and grew from seed sown twelve years ago.

CULTIVATION OF COTTON IN AFRICA.—A letter dated Freetown, Sierra Leone, April, 1851, published in the Manchester Guardian, says:

"You will, I am sure, be glad to learn that a large number of natives are now preparing forty acres of land about a mile distant from Freetown, for a cotton plantation. Every week applications are made to me for cotton seed to plant in the approaching rains. Some of that which you gave me has been supplied to a few American missionaries in the Shebro country. They have planted it, and intend to ship the produce to England. There is little doubt that a very large quantity of cotton will be raised this year, both in the colony of Sierra Leone and the adjoining countries."

The West Chester Record says that a young man was stung by a locust, one day last week. He was climbing over a fence, and placed his hand unintentionally on a young locust, and the sting entered his right hand between the thumb and fore-finger. Very soon the arm became very much swollen up to the shoulder, and was attended with considerable pain. The locust was quite young. It has been doubted by many that the locust had a sting. The female, however, is armed with a weapon of this description, of a spiral or auger form. Some deaths have been ascribed to wounds inflicted by it.

Dr. Gideon B. Smith of Baltimore, long a careful observer of their habits, in an interesting communication on the subject, says:

"The sting of the locust never killed any body, for the best of all reasons—because it has none. The insect has neither means of offence nor defence; and all the stories that are told of children being killed by their sting or bite are fabulous. If death ever was produced, or any less injury when locusts were present, some other cause effected it."

Hyde Park, in London, occupies 395 acres. Regent's Park 360, Victoria Park 290, and the city has many other public parks and squares of no inconsiderable extent. The Champs Elyses, in Paris, with its contiguous public grounds covers over a thousand acres, and the Jardin des Plantes, the Jardin du Luxembourg, and the Champ de Mars, are each fifteen or twenty times as large as our largest public enclosures. The Prater, of Vienna, contains over 3,500 acres.

DEATH OF AN AGRICULTURAL EDITOR.—The Editor of the Southern Planter, Richard Gooch, Esq., died on the 13th May, at Fairfield, Va., at the age of 31 years. Mr. Gooch had been the Editor of the Planter two years, and was a man of talent, a good writer, and a faithful editor. Could he have lived, the paper under his care would have increased in usefulness and popularity with his years, and his death occasions a serious loss to the cause of agriculture in the southern portion of the Union.

The silent eye is often a more powerful conqueror than the noisy tongue.

THE FAMILY CIRCLE.

This department will be conducted by
Mrs. MARY ABBOTT.

BREAD.

Bread is called the "staff of life," but in many instances it is the weapon of death! How often are indigestion, diseased bowels, and liver complaints, and many other diseases produced by bad bread! As a general thing very little attention is paid to this important part of domestic economy. We believe that one reason why the West is so much more sickly than the eastern States, is because much less attention is paid to the art of bread making here than there. In the East very little hot bread is eaten by the country people. We have travelled a great deal there, and do not recollect ever to have sat at a table where there was not good light domestic bread, while we have travelled for days without tasting warm bread. We have traveled more in the western country, and in some instances we have gone one, two or three days, without seeing bread that we dared to eat. They would have what they called bread, that looked more like cakes of putty than bread.

Now we think the health of our country demands a reformation in this respect. Every mistress of a family ought to know how to make her own light bread, and no girl should be considered fit to be married till she can make a loaf of good light bread. And if warm bread was entirely banished from the table, we believe that baggard yellow looking disease, the liver complaint, would fast disappear from our midst. Too much cannot be said against hot bread. We have tried a great many kinds of yeast, and have used the receipts for making yeast, but we forbear to publish them as the yeast does not keep good long. We would feel thankful to any of our readers if they would send us recipes for making yeast that will keep any length of time, as we find it very difficult to procure yeast that possesses this quality. Any information sent to us on this important subject we will gladly publish for the benefit of our readers.

TO PRESERVE FRUIT.—Twenty-nine years ago, Betty Winal, then residing at Tarlton, both tled a quantity of white currants in their green state, being then in the 33d year of her aged. Having kept them some time in a state of preservation, William (her husband,) and she agreed that they should be kept while they both lived, and that they should be made into pies at the funeral of the one who should die first. The

wife departed this life on the 2nd of June, and was interred at St. Peter's Church, Preston, on the 5th—the family having removed to Dawson street, Preston. Their mutual pledge was fulfilled, and the pies made of the currants were served out, after returning from church, every attendant taking a slice. Though the currants had kept twenty-nine years, they were as fresh as if just taken from the trees. Any other fruit may be preserved in the same way by expelling the air and sealing over the cork air-tight.

Remarks.—We preserved gooseberries last season, as follows: The berries were picked while rather green, put into bottles, filling them full, then the bottles were filled to the top with water, and set in a kettle of cold water, over a fire, and allowed to remain till the water in the kettle boiled; then the bottles were taken out, corked tightly and set in a cellar. We used these gooseberries recently, and they could not be distinguished from fresh ones. One person who partook of them supposed that they were fresh from the market. It is said that various kinds of fruit may be kept in this manner for years. It is a very cheap and convenient way.—*N. E. Farmer.*

MAKING SOUPS.—The delicate and proper blending of savors is the chief art of good soup making. Be sure and skim the grease off the soup clear. Throw in a little salt to bring up the scum. Remove all the grease. Be sure and simmer softly, and never let a soup boil hard. Put the meat into cold water, and let it grow warm slowly. This dissolves the gelatine, allows the albumen to disengage, and the scum to rise, and diffuses the savory part of the meat. But if the soup is over a hot fire the albumen coagulates and hardens the meat, prevents the water from penetrating, and the savory part from disengaging itself. Thus the broth will be without flavor and the meat tough.

Allow two table spoonsfull of salt to four quarts of soup, where there are many vegetables, and one and a half where there are few. Be sure not to leave any fat floating on the surface. A quart of water, or a little less, to a pound of meat, is a good rule. Soup made of uncooked meat is as good the second day, if heated to the boiling point. If more water is needed, use boiling hot water, as cold or lukewarm spoils the soup. It is thought that potato water is unhealthy, and therefore do not boil potatoes in soup, but boil elsewhere, and add them when nearly cooked. The water in which poultry or fresh meat is boiled should be saved for gravies or soup the next day. If you do not need it, give it to the poor. Keep the vessel tight in which you boil soup, that the flavor be not lost. Never leave soup in metal pots, as sometimes a family is thus poisoned. Thickened soups require more seasoning, nearly double the quantity used for thin soups.

TO COOK PIE PLANT.—Much of the usefulness of this pleasant vegetable is frequently lost from the waste of time in cooking it. Many people suppose every stalk is to be skinned or peeled before it is fit to be used. This it all

thrown away labor. The stalks are not a whit better after being peeled than before. All that is necessary is to cut them in slices and proceed as usual.

SWEET APPLE PUDDING.—Take one pint of scalding milk, half a pint of Indian meal, a teaspoonful of salt, and six sweet apples cut into small pieces, and baked not less than three hours; the apples will afford an excellent rich jelly.—This is truly one of the most luxurious yet simple puddings.

RICE MILK.—Take a large teacupfull of rice, washed nicely; water one pint; boil it for about half an hour, then add a quart of new milk; let it simmer over a slow fire till it is sufficiently done, and then add to it a little sugar and nutmeg.

CORN STARCH.—Every week 40,000 pounds of starch, said to be of the best quality, are manufactured at Oswego, New York; it is good both for the laundry and for food. The produce amounts to \$120,000 a year, and the weekly quantities of corn used 2,000 bushels.

HENS IN GARDENS.—Some agricultural writers recommend the introduction of hens into gardens as a preventive of insects. Doubtless, their presence would tend greatly to limit the evil complained of, yet whether most hens would not, on the whole, be productive of more injury than they would prevent, is a question to which my limited experience will not allow me to return a negative reply. If allowed their full liberty, and a free range among the beds and vegetables, it is scarcely to be expected that their natural propensities for scratching and burrowing in the soil, will not be indulged. To obviate this evil, and at the same time to secure the beneficial effects resulting from their presence, I make a number of moveable "coops," which, as soon as a hen comes out with her infant brood, I place in my garden, and confine her in one of them—allowing the chickens only to range among the vegetables. I sometimes have as many as 12 hens, and 100 to 200 chickens confined among the beds. The little fowls are very industrious, and take off the flies, bugs and other vermin as fast as they appear. My coops are made by forming 2 triangular pieces of thin boards, for the ends, and nailing on slats 2 inches wide, and 2 inches apart, for the front; the back being made close. No bottom is put in, as the hen does better on the bare ground. Running the whole length of the coop, is a pole for a roost, extending through the ends some 6 inches or more by which I move it from place to place, as circumstances seem to require. A person will make one of these "coops" in a couple of hours, and when well made and properly taken care of, they will last and do good service for years.—*G. r. mantown Telegraph.*

Kindness, like the gentle breath of spring, melts the icy heart.

If you would look SPRUCE in old age, don't FINE in youth.

FOOD AND DRINKS FOR THE SICK.

As this is the season of the year when more or less sickness prevails, we have thought that we could not perhaps render better service to our female friends than by giving a few recipes for cooking or preparing food and drinks for sick persons. Many benevolent families, which are blessed with health themselves, may have sick and poor neighbors, for whom it would be a mercy and also a privilege to procure and send occasionally a nice dish, if they only possessed the requisite knowledge for preparing it. To such we recommend the following chapter, with the hope that when occasion offers they will not be slow to put in requisition the knowledge it affords. We copy them from that true friend of American housewives, Mrs. Beecher.—*Rural New-Yorker*.

GENERAL REMARKS ON THE PREPARATION OF ARTICLES FOR THE SICK.—Always have everything you use very sweet and clean, as the senses of taste and smell are very sensitive in sickness. Never cook articles for the sick over a smoke or blaze, as you will thus impart a smoky taste. When the mixture is thick, stir intently to prevent burning. Be very careful, in putting in seasoning, not to put in too much, as it is easy to add but not to abstract.

The nicest way to flavor with lemon or orange peel is to rub loaf sugar on the peel till oil is absorbed into it, and then use the sugar to flavor and sweeten. Herbs and spice, when boiled to flavor, should be tied in a rag, and they will not then burn on the vessel at the edge.

CHICKEN TEA is made by boiling any part of the chicken, and using the broth weak, with only a little salt.

Chicken broth is made by boiling chicken a good deal, and skimming very thoroughly and seasoning with salt. A little rice or pearl barley improves it, or a little parsley may be used to flavor it.

Chicken Panade is made by pounding some of the meat of boiled chicken in a mortar, with a little broth, and also a little salt and nutmeg. Then pour in a little broth and boil it five minutes. It should be a thick broth.

MILK PORRIDGE.—Make thin batter with Indian meal and wheat flour, a spoonful of each, and pour into a quart of boiling milk and water, equal portions of each. Salt it to the taste. Boil ten minutes.

RICE GRUEL AND CORN MEAL GRUEL.—Make a thin paste of ground rice or Indian meal, and pour into boiling water, or boiling milk and water. Let the rice boil up once, but the corn meal must boil half an hour. Season with salt, sugar and nutmeg. A little cream is a great improvement.

ARROWROOT AND TAPIOCA GRUELS.—Jamaica arrowroot is the best. Make a thin paste, and pour into boiling water, and flavor with sugar, salt and nutmeg. A little lemon juice improves it.

Tapioca must be soaked in twice the quantity of water over night, then add milk and water, and boil till it is soft. Flavor as above.

DROPPED EGG.—Salt some boiling water, and drop in a raw egg out of the shell, taking care not to break the yolk; take it up as soon as the white is hardened. Dip some toast in hot water and put salt or butter upon it, and lay the egg on it.

HERB DRINK.—Balm tea is often much relished by the sick. Sage tea is also good. Balm, sage and sorrel, mixed with sliced lemon, and boiling water poured on, and sweetened, is a fine drink. Pennyroyal makes a good drink to promote perspiration.

Herb drinks must be often renewed, as they grow insipid by standing.

OTHER SIMPLE DRINKS.—Pour boiling water on to tamarinds, or mashed cranberries, or mashed whortleberries, then pour off the water and sweeten it. Add a little wine if allowed.

Toast bread very brown, and put in cold water, and it is often relished. Pour boiling water on to bread toasted very brown, and boil it one minute, then strain it and add a little sugar and cream.

SIMPLE WINE WHEY.—Mix equal quantities of water, milk and white wine. Warm the milk and water, and then add the wine. Sweeten to the taste.

A GREAT FAVORITE WITH INVALIDS.—Take one third brisk cider, and two-thirds water, sweeten it, and crumb in toasted crackers, and grate on nutmeg. Acid jellies will answer for this, when cider cannot be obtained.

WATER GRUEL.—Take two quarts of boiling water, add one gill of Indian meal and a heaped table spoonful of flour, made into a paste and stirred in water. Let it boil slowly twenty minutes. Salt, sugar and nutmeg to the taste.

SAGO FOR INVALIDS.—Wash one large spoonful of Sago, boil it in a little water, with a pinch of salt and one or two sticks of cinnamon, until it looks clear; then add a pint of milk, boil all well together and sweeten with loaf sugar.

THE TEA ROSE.

BY MRS. H. E. BEECHER STOWE.

It was a very small room, and lighted by only one window. There was no carpet on the floor; there was a clean but closely covered bed in one corner; a cupboard with a few plates and dishes in the other; a chest of drawers; and before the window stood a small cherry stand, quite new, and indeed the only article in the room that seemed so. A pale, sickly looking woman of about forty, was leaning back in her rocking chair, her eyes closed, and her lips compressed as if in pain. She rocked backward and forward a few moments, pressed her hand hard upon her eyes, and then languidly resumed the fine stitching on which she had been busy since morning. The door opened and a slender girl of about twelve years of age entered, her large blue eyes dilated, and absolutely radiant with delight, as she held up the small vase with the rose-tree in it.

"Oh see! mother, see! there's one in full bloom, and two more half out, beautiful buds!"

The poor woman's face brightened, as she looked first on the rose, and then on her sickly girl, on whose face she had not seen so bright a color for months.

"Good bless her!" said she, involuntarily.

"Miss Florence! I knew you would feel so, mother; don't it make your headache better to see this flower? Now you won't look so wishful at the gardener's stand in the market, will you? We have a rose handsomer than any of theirs. Why it seems to me, that it is worth as much to us as our whole little garden used to be. See how many more buds there are on it, just count, and only smell the flower! Where shall we put it?" and Mary skipped about the room, placing her treasure first in one position and then in another, and walking off to see the effect, till her mother gently reminded her that the rose tree could not preserve its beauty without sunlight.

"Oh yes, truly!" said Mary; "well, then it must stand here on this new stand. How glad I am that we have such a handsome new stand for it, it will look so much better." And Mrs. Stephens laid down her work and folded a piece of newspaper on which the treasure was duly deposited.

"There," said Mary, watching the arrangement eagerly, "that will do now, though it does not show both the buds—turn it further round—a little more—there, it's right; and Mary walked round the room to view the rose in various positions, after which she insisted that her mother should go round with her to the outside to see how it looked there. "How kind it was in Miss Florence to think of giving this to us," said Mary; "though she has done so much for us, and given us so many things, yet this present seems the best of all, because it seemed as if she thought of us, and knew just how we felt, and so few do that."

"Yes indeed," said Mrs. Stephens, smiling.

What a bright afternoon that small gift made in that little room. How much faster Mary's tongue and fingers flew the livelong day, and Mrs. Stephens, in the happiness of her child, almost forgot that she had a headache, and thought as she sipped her evening cup of tea, that she felt stronger than she had done for some time.

That rose! its sweet influence died not with that first day. Through all the long cold winter that followed, the watching, tending and cherishing of that flower, awakened a thousand pleasant trains of thought that beguiled the sameness and weariness of their life. Every day the fair growing thing put forth some fresh beauty; a bud—a leaf—or a new shoot, constantly excited fresh delight in its possessors.

As it stood in the window, the passer by would sometimes stop and gaze, attracted by its beauty, and then how proud and happy was Mary, nor did even the serious and care-worn widow, notice with indifference when she saw the eye of a chance visitor rest admiringly on their favorite.

But little did Florence know when she gave that gift, that there was twined around it an invisible thread, that reached far and brightly into the web of her destiny.

One cold afternoon in early spring, a tall graceful young man called at the lowly room to receive and pay for some linen which the widow had been making up. He was a wayfarer and stranger in the place, recommended through the charity of some of Mrs. Stevens' patrons. His eye, as he

was going out, rested admiringly upon the rose; he stopped and looked earnest at it.

"It was given to us," said the little Mary, quickly, "by a young lady as sweet and beautiful as that is."

"Ah!" said the stranger, turning and fixing upon her a pair of very bright eyes, pleased and rather struck with the simplicity of the communication, "and how came she to give it to you, my little girl?"

"Oh, because we are poor, and mother is sick, and we never can have anything pretty. We used to have a garden once, and we loved flowers so much, and Miss Florence found all this out and she gave me this."

"Florence?" echoed the stranger.

"Yes, Miss Florence P-E-trange, a beautiful young lady,—they say she was from foreign parts, though she speaks English just like any other lady, only sweeter."

"Is she here now? is she in the city?" said the gentleman early.

"No, she left some months ago," said the widow; but noticing the sudden shade of disappointment on his face, she added, "but you can find all about her by inquiring at her aunt's Mrs. Carlisle's No 10 — street."

As the result of this, Florence received from the office in the next mail, a letter, in a handwriting that made her tremble. During the many early years of her life spent in France, she had well learned that writing; had loved as a woman like her loves, only once; but there had been obstacles of parents and friends, separation, and long suspense, till at length, for many bitter years, she had believed that the relentless sea had closed forever that hand and heart, and it was this belief that touched, with such sweet calm sorrow, every line in her lovely face. But this letter told her that he was living, that he had traced her, even as a hidden streamlet may be traced, by the freshness, the greenness of heart, which her deeds of kindness had left wherever she had passed.

And thus much said, do our fair readers need any help in finishing this story for themselves? Of course not.

TO MAKE HALFA BARREL OF SPRUCE BEER.—Mix thoroughly in a pail, three quarts of molasses and one ounce of the Essence of double spruce; to this may be added one pound of best ginger; fill the pail with boiling water; pour this mixture into a clean half barrel, fill it up with boiling water; add a quart of yeast, and shake the whole well together; after fermented one or two days, the bung may be put in, and it will be fit for bottling or for use.

COOKERY.—Never buy potatoes that have been washed many days and exposed to the air. Never peel them before boiling, as a large portion of the substance is thus lost; but before boiling make an incision all around through the peel, and another cross ways; this allows the steam to escape and makes the potatoes mealy; if it is not done and the skin does not crack, they will be waxy.

IRELAND—HARVEST PROSPECTS.—Already, from the extremely favorable state of the weather in promoting vegetating, the early sown crops have fully recovered from the effects of a late and harsh spring, and all the reports from the country give the most encouraging accounts of the prospect of an abundant harvest. It now appears that the land has been far better, and more extensively cropped than in any year since the famine, and that notwithstanding the enormous amount of emigration much more land is under tillage. Less wheat is now sown than in former years, but it has come up vigorously.

ADULTERATION OF CONDIMENTS.—It appears that pepper, mustard, arrowroot, &c., are not the only articles deteriorated by tradesmen and dealers. A report issued by the Pharmaceutical Society, describes an ingenious, but unwarrantable system of adulterating isinglass, an article extensively used for fining purposes, and for preparing the luxuries of the wealthy classes. Russian isinglass is the air bladder of the surgeon, dried, rolled into thin sheets, and cut into very fine shreds. The system of adulteration detected, consists in rolling out common gelatine in a similar manner, and placing one sheet of the spurious matter, between two of isinglass. After cutting, the deception is very difficult of detection, but it may be marked by a comparison with the really genuine specimen, or by the disagreeable gluey flavor of the adulterated article when dissolved in boiling hot water, and tasted without sweetening.—*Agricultural Gazette.*

COMMERCIAL.

We have no improvement to note in the general business of our city. The Levee is yet inundated.

Receipts of Produce from above are quite light, and the amount of business doing, less than has been known at this season for years. In the leading staples of produce there is no material change in either prices or demand from our last quotations. The sales of tobacco for the three days comprise only 26 hhds., 19 boxes, mostly inferior descriptions, and at low figures. A moderate demand continues to prevail for Hemp, for shipment to the Ohio, and for the use of manufacturers here, at former prices. Lead market inactive, at last quotations, and transactions in Flour confined to the merest retail sales, to fill orders, and for domestic use. Inspected country brands may be quoted at \$3 30a3 50; choice \$3 65a4 75; S. B. city \$3 70a3 75; first brand \$4 25a4 50, and dull. Receipts of Grain light, with sales of good and prime wheat at 75a78; choice would command 80c. Yellow Corn, in new gunnies 37a37c; white 39a40c; are extreme figures. Oats 29a30c, sacks returned, 31a32c sacks included. Barley dull in the extreme, and 40a45c, the highest offers for good Iowa. No sales of Rye.

In provisions nothing of interest has transpired. No large sales of Pork or Lard, and no demand for either. Transactions in Bacon wholly confined to small parcels at about previous quotations. Groceries and the minor articles of produce unchanged. Light sales of common to prime New Orleans Sugar at 6a6c; Rio Coffee 9a10c, as in quality. Cuba molasses 26c; fair to prime plantation 3a35c; La. S. H. 38a43 per gallon. G. A. Salt in brown sacks, \$1 20, bleached \$1 25a1 30 per sack. Raw Whiskey active at 18c. Dry hides 8c. Good and prime hay 60a55c. Potatoes 95 c. a \$1 08.—No. 1 Bale Rope 5c., etc. *Intelligencer*, July 3.

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